



*The Choice of Experience*

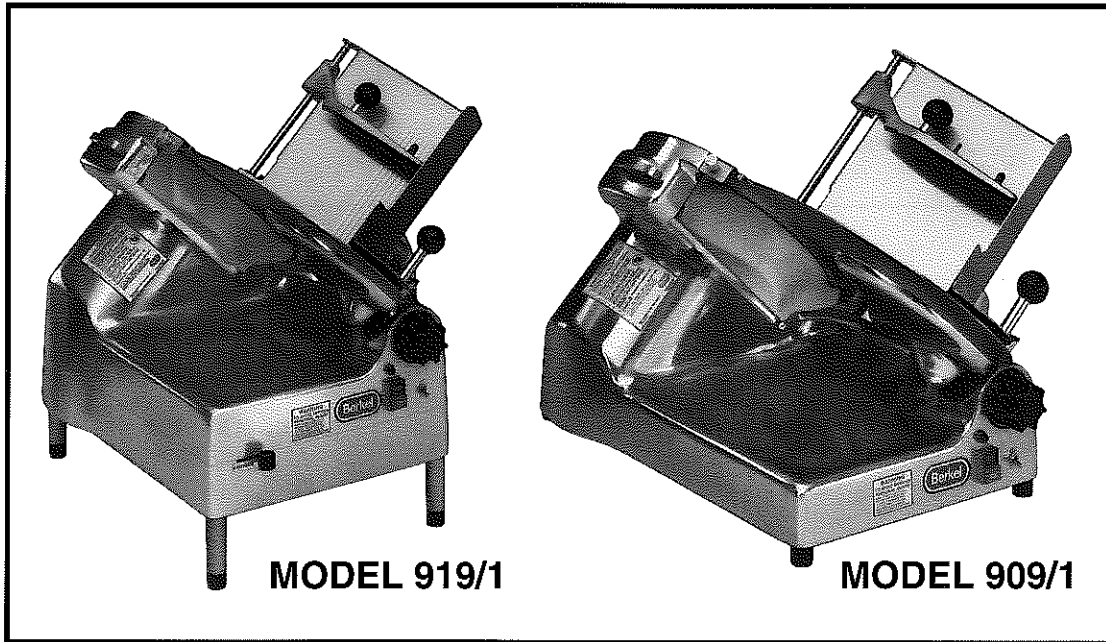


## **909/1 SERIES SLICER TECHNICAL MANUAL**

**SPECIFICATION SHEET  
INSTALLATION INSTRUCTIONS  
OPERATION INSTRUCTIONS  
CLEANING INSTRUCTIONS  
MAINTENANCE INSTRUCTIONS  
TROUBLE SHOOTING INSTRUCTIONS  
WIRING DIAGRAMS  
CATALOG OF REPLACEMENT PARTS  
RECOMMENDED SPARE PARTS LIST**

# Berkel Gravity Feed Slicers

909/1, 919/1



Berkel introduces the Model 909/1 Manual and Model 919/1 Automatic gravity feed slicers.

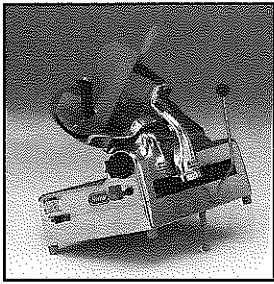
There simply are no better performing gravity feed slicers! Berkel's time proven hollow ground stainless steel knife and built-in dual action sharpener are complemented by a host of exciting features such as a tapered, stainless steel permanent knife guard and a two-speed knife.

And should service ever be necessary, the 909/1 and 919/1, like all Berkel products, are backed by our nation-wide service network.

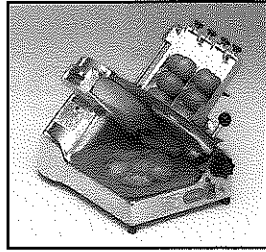
- New stainless steel tapered permanent Guard covers non-slicing portion of knife even when the sharpener and center plate are removed.
- Hardened, hollow ground and polished stainless steel knife.
- Two-Speed Knife — for excellent slices of either hard or soft products.
- Built-in, high precision, dual action sharpener — for a lasting, razor sharp edge.
- All slicing contact parts are stainless steel.
- Model 919/1 automatically slices 40 or 60 slices per minute.
- Center Plate Interlock — the slicer will not run with center plate removed.
- Easy to clean — disassembles quickly without tools.

**Berkel**

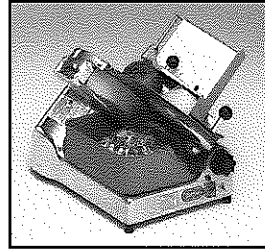
## OPTIONAL ACCESSORIES



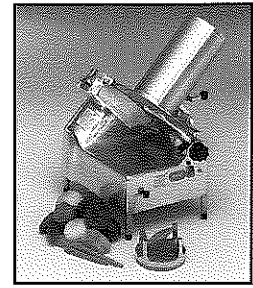
SURE-LOCK LIFT™ is designed for safe and easy access when cleaning under the slicer. Operators will enjoy the convenience and protection it provides.



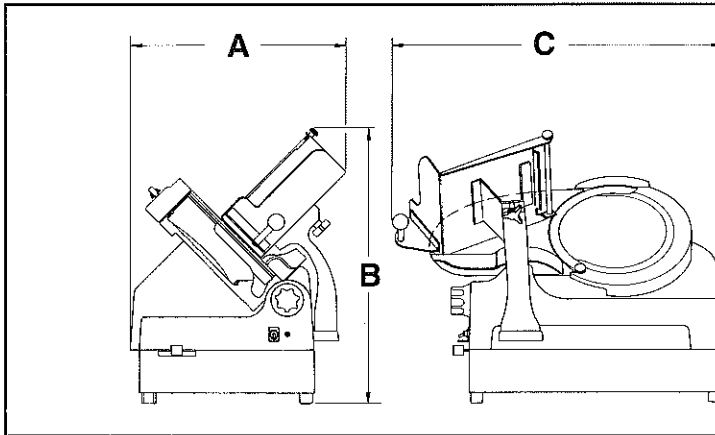
Fence and Skewers for uniform crosscut of tomatoes, onions, peppers, etc. Receiving Tray or a Juice Cup to retain juices are available.



Slaw Tray in place to catch and carry sliced products.



Vegetable Chute for volume slicing of various fruits, meats or vegetables.



### Model 909FS

A: 20" (508 mm)  
B: 21" (533 mm)  
C: 29" (737 mm)

### Model 919FS

A: 20" (508 mm)  
B: 24" (610 mm)\*  
C: 29" (737 mm)

\* Add 3" (76 mm) for NSF legs.

## SPECIFICATIONS

● <b>Operation:</b>	909/1 - Manual Gravity Feed with two-speed knife. 919/1 - 2 Speed Automatic or Manual Gravity Feed with two-speed knife.
● <b>Cutting Capacity:</b>	Up to 11" (280 mm) wide, 6" (152 mm) high or 8" (203 mm) diameter.
● <b>Slice Thickness:</b>	Up to $27/32$ " (21 mm)
● <b>Knife:</b>	12 $1/2$ " (318 mm) diameter, hollow ground, hardened, and polished stainless steel.
● <b>Knife Sharpener:</b>	Built-in, two stone, dual-action system.
● <b>Slicing Speed:</b>	919/1 Low - 40 spm High - 60 spm

● <b>Motors:</b>	<ul style="list-style-type: none"> <li>• 2 Speed, <math>1/2</math> H.P., 115 volt, 60 cycle, single phase, 5.5/4.5 amp, A.C., thermally protected.</li> <li>• 2 Speed, <math>1/3</math> H.P., 230 volt, 60 cycle, single phase, 2.9 amp, A.C., thermally protected.</li> <li>• 2 Speed, <math>1/3</math> H.P., 220 volt, 50 cycle, single phase, 2.4 amp, A.C., thermally protected.</li> </ul>
● <b>Finish:</b>	Stainless Steel and Burnished Aluminum.
● <b>Weight:</b>	<b>909/1</b> Net : 90 lb (41 kg) Shipping : 120 lb (55 kg) <b>919/1</b> Net : 114 lb (52 kg) Shipping : 152 lb (69 kg)



USDA  
Accepted



*As we continually strive to improve our products, specifications are necessarily subject to change without notice.*

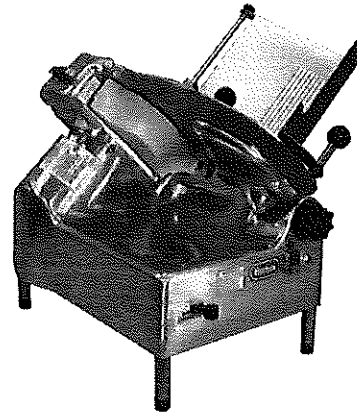
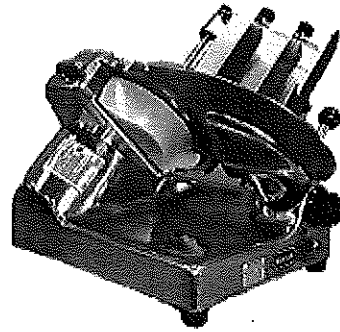
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# OWNER/OPERATOR MANUAL



## MODELS 909/1 & 919/1 SLICERS

### NOTICIA IMPORTANTE

Este manual contiene importantes instrucciones de seguridad que deben ser seguidas al pie de la letra cuando utilice esta máquina.

### IMPORTANT NOTICE

This manual contains Important Safety Instructions which must be strictly followed when using this equipment.

# BEFORE USING THIS EQUIPMENT

Berkel's slicers are designed to slice meat and other food products safely and efficiently. However, unless the operator is properly trained and supervised, there is the possibility of a serious injury. It is the responsibility of the owner to ensure that this slicer is used properly and safely, strictly following the instructions contained in this manual and any requirements of local law.

No one should use or service this slicer without proper training and supervision. All operators should be thoroughly familiar with the procedures contained in this manual. Even so, Berkel cannot anticipate every circumstance or environment in which its slicers will be used. You, the owner and operator, must remain alert to the hazards posed by the function of a slicer—particularly the sharp rotating blade and moving table. No one under 18 years of age should operate this equipment. If you are uncertain about a particular task, ask your supervisor.

This manual contains a number of safe practices in the General Safety Instruction Section. Additional warnings are placed throughout this manual. **WARNINGS RELATED TO YOUR PERSONAL SAFETY ARE INDICATED BY:**

## WARNING

If any warning label, wall chart or manual becomes misplaced, damaged or illegible, please contact your nearest distributor or Berkel directly, for a free replacement.

Remember, however, **THIS MANUAL OR THE WARNING LABELS DO NOT REPLACE THE NEED TO BE ALERT AND TO USE YOUR COMMON SENSE WHEN USING THIS SLICER.**

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*The Berkel Company • World's Leading Manufacturer of Slicer and Food Processing Equipment*

## **BERKEL COMPANY**

4406 Technology Drive □ South Bend, Indiana 46628-9770  
574/232-8222 □ Fax 574/232-8116  
(800) 348-0251

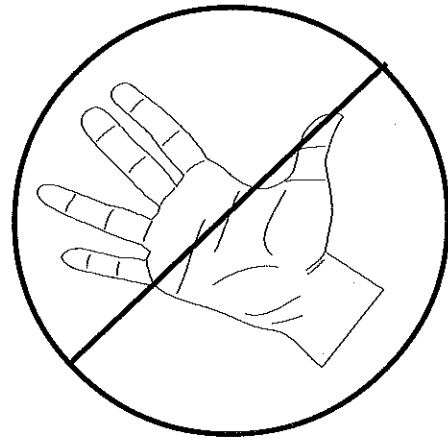
Form No. 4131R0202    Printed in USA    Berkel Company    Part No. 3175-00592

# **▲ PELIGRO**

## **CUCHILLA FILOSA**

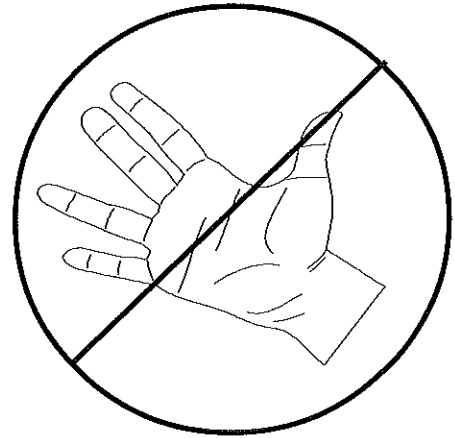
**para evitar serios accidentes a su  
persona siga las instrucciones de este  
manual y**

1. NUNCA utilice esta máquina sin previa instrucción y autorización de su supervisor.
2. LA MÁQUINA DEBE apoyarse sobre un nivel sólido y plano.
3. LOS PROTECTORES deben colocarse ANTES de enchufar y operar la máquina.
4. SIEMPRE utilice el enchufe original proveído por el fabricante.
5. SIEMPRE utilice el utensillo para empujar la comida - nunca su mano.
6. NUNCA TOQUE LA CUCHILLA CON LA MANO.
7. MANTENGA manos, brazos, cabello y ropa suelta LEJOS de toda parte en movimiento de la máquina.
8. EN CASO DE QUE LA MÁQUINA SE TRABE, apague y desconecte ANTES de sacar lo que la obstruye.
9. APAGUE Y DESCONECTE LA MÁQUINA antes de limpiar, sanitizar, o arreglar.
10. UTILIZE UNICAMENTE los repuestos provistos por el fabricante.
11. EN CASO de que los membretes de 'PELIGRO' se desprendan de la máquina o sean ilegibles, llame al fabricante o a su representante de service Berkel para que lo reemplace sin cargo.



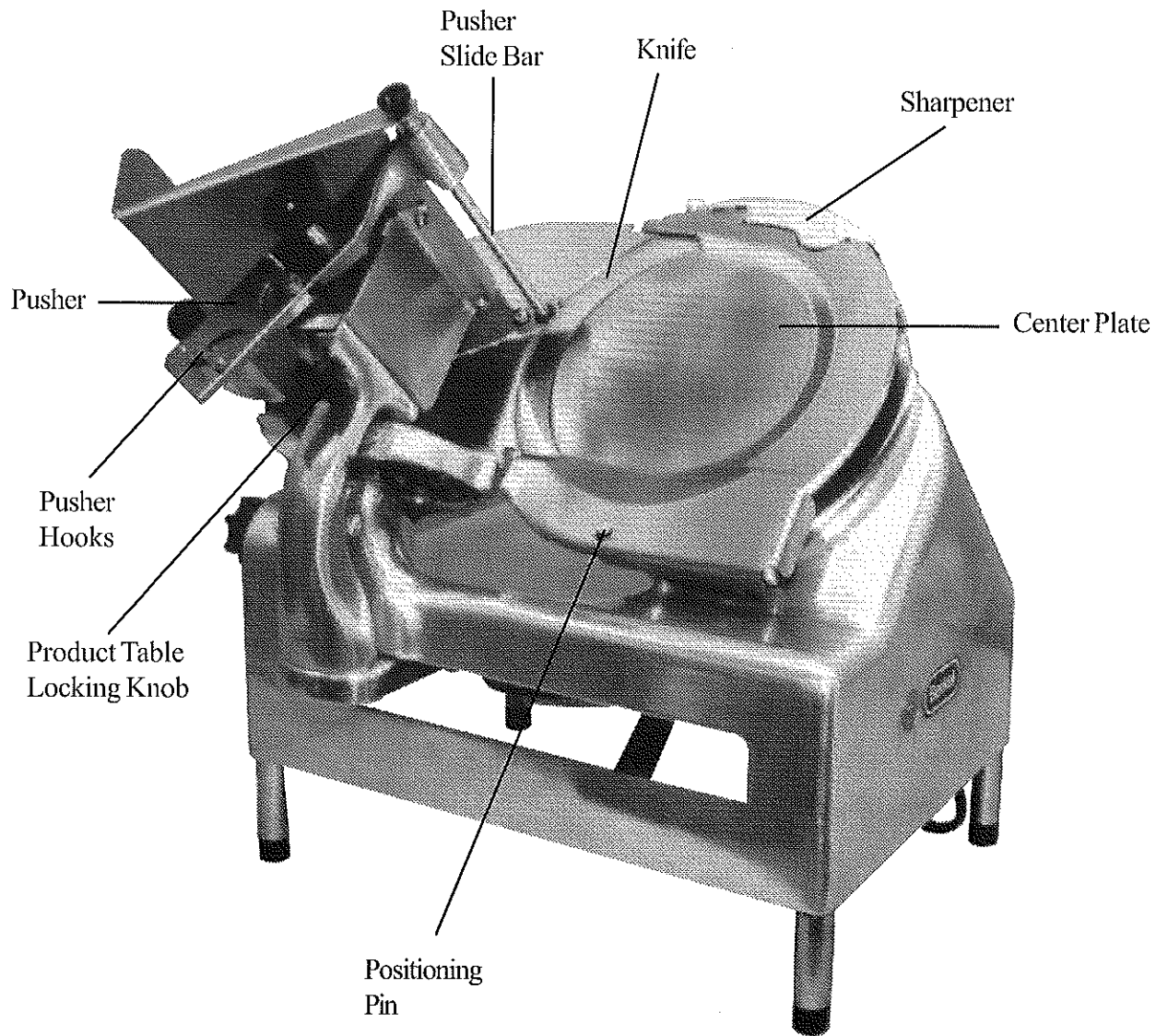
**▲ WARNING**  
**SHARP KNIFE BLADE**  
to avoid serious personal injury  
follow all the instructions in this manual  
and

1. NEVER touch this machine without training and authorization by your supervisor.
2. MACHINE MUST BE on solid level support.
3. GUARDS MUST BE in place before plugging in and turning on machine.
4. ALWAYS use three pronged plug provided.
5. ALWAYS use food pusher not your hand.
6. NEVER TOUCH ROTATING KNIFE.
7. KEEP hands, arms, hair and loose clothing clear of all moving parts.
8. SHOULD MACHINE JAM, turn off and unplug before removing obstruction.
9. TURN OFF AND UNPLUG machine from power source before cleaning, sanitizing or servicing.
10. USE ONLY the attachments provided by the manufacturer.
11. SHOULD any warning label on a machine come off or become unreadable, contact the manufacturer or your Designated Berkel Service Location for a free replacement.

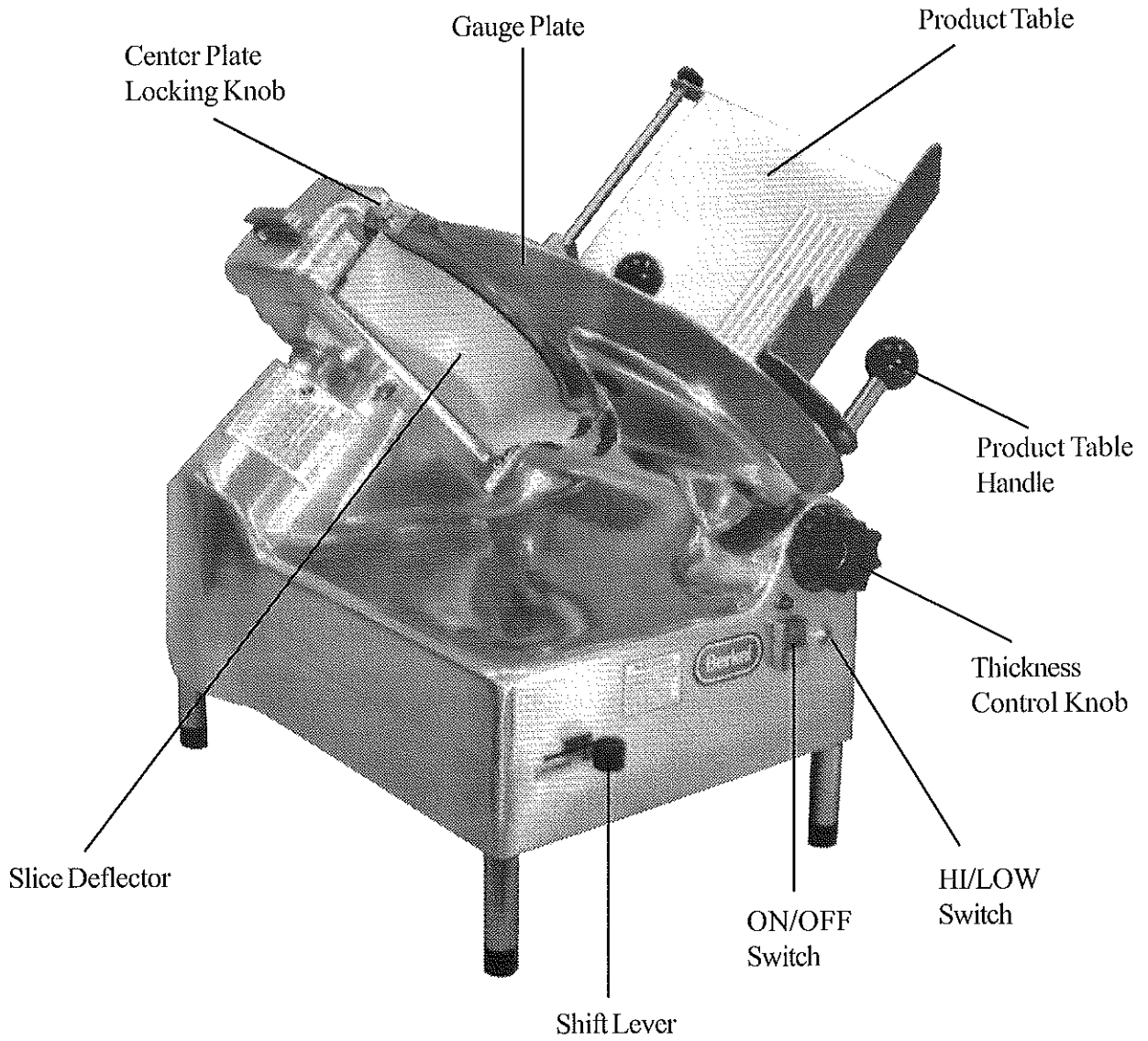




# EQUIPMENT DESCRIPTION



# EQUIPMENT DESCRIPTION



# INSTALLATION

## GENERAL

SAFE OPERATION REQUIRES PROPER  
INSTALLATION AND PROPER WORK AREA.

1. Slicer should be installed in an area having adequate lighting.
2. Operator should have adequate space to move freely in the work area.

MACHINE MUST BE INSTALLED AND  
OPERATED ON SOLID LEVEL SUPPORT.

3. Installation should be made by an authorized Designated Berkel Service Location who will demonstrate the slicer and register it for warranty.

NEVER TRY TO BYPASS SWITCHES  
AND CIRCUITS PROVIDED.  
DO NOT ACTIVATE BY WALL SWITCH.

4. After assembly, check to see that the following labels are in place on the slicer:
  - a. Warning label by power switch, part number 3175-00755.
  - b. Warning label on the front left corner of the housing, part number 3175-00650.
5. Post the Warning Wall Charts provided in a conspicuous place in the work area.

NEVER OPERATE ANY SLICER  
WITHOUT THE LABELS IN PLACE.


## INSTALLATION — MODEL 909/1

1. Inspect to ensure all parts have been provided and the center plate knife guard is in place.
2. Tip the slicer back onto a thick pad of cloth and install rubber feet on legs.
3. Place the slicer into position where it will be used.

## INSTALLATION — MODEL 919/1

1. Inspect to ensure all parts have been provided and the center plate knife guard is in place.
2. Tip the slicer onto a thick pad of cloth.


3. Remove one of the short shipping legs and replace with one of the 4" legs. Tighten and install a rubber foot.

 **CAUTION**  
Never have more than one leg loose at a time.

4. Once one 4" leg is in place, proceed to install the other three legs, **ONE AT A TIME**.

NSF regulations require the Model 919/1 slicer to be mounted on 4" legs or be equipped with the optional lift.


5. Install a rubber foot on each leg.
6. When all four 4" legs are installed, get assistance from another person to lift and position the machine where it will be used.

 **CAUTION**  
Do not set slicer upright by pulling it forward on two legs.  
You may break one or both of the 4" legs.

## ASSEMBLY

### GENERAL

1. To assemble the product table on the slicer:
  - a. Since the pusher can slide or rotate, **KEEP THE SLICING TABLE LEVEL**.
  - b. Loosen the locking knob but do not remove.
  - c. Hold the slicing table with both hands and lower it carefully into the slot of the support arm until it is against the stop.
  - d. Tighten the locking knob.
2. To release the product pusher from beneath the product table:
  - a. Grasp the product pusher knob.
  - b. Pull the pusher gently up from the rest position toward the upper end of the product table.
  - c. Swing the pusher up from behind the product table and onto the product table.
  - d. Lower the pusher gently until it rests at the bottom of the product table.
3. Put a few drops of the sample Berkel USDA-authorized food machine oil supplied with the slicer on the product pusher slide bar.

 **WARNING**  
USE ONLY USDA-AUTHORIZED OIL ON THIS MACHINE.  
NON USDA-AUTHORIZED OIL MAY CONTAMINATE MACHINE  
AND CAUSE FOOD POISONING AND PERSONAL INJURY.

4. USDA authorized Berkel oil is available in 2-oz (P/N 4675-00182), 16-oz (P/N 4675-00183) and one-gallon (P/N 4675-00184) containers.
5. Raise the product pusher, swing it back into position behind the product table and lock into place.

## TESTING PRIOR TO OPERATION

**▲ WARNING**  
**SHARP KNIFE**

TO AVOID SERIOUS PERSONAL INJURY:

1. NEVER touch rotating knife.
2. Keep HANDS CLEAR of all MOVING PARTS. Use PRODUCT TABLE HANDLE—not your hand.
3. Always TURN OFF slicer when NOT IN USE.
4. Always TURN thickness control knob as far to the right as possible when NOT IN USE.
5. TURN OFF and UNPLUG machine before CLEANING or SERVICING.

### GENERAL

1. Make sure the machine is unplugged.
2. Check to see that the center plate, product table and sharpener assembly are in proper position.
3. Turn thickness control knob as far to the right as possible. This positions the gauge plate so that the knife is not exposed during testing.

**▲ WARNING**

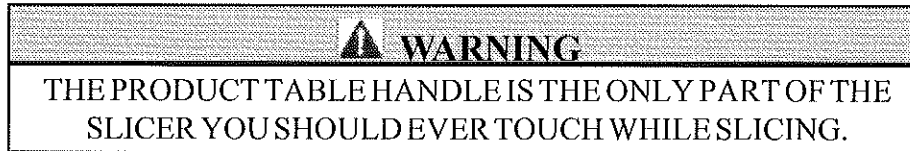
TO AVOID SERIOUS PERSONAL INJURY,  
NEVER TOUCH SHARP KNIFE.

4. Plug the power cord into a GROUNDED, APPROVED electrical outlet, using the plug that is provided with the machine.

## MANUAL OPERATION

Note: Make sure on Model 919/1 slicers that the shift lever is in the manual position.

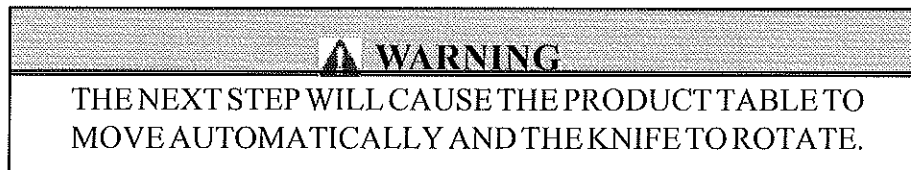
1. Turn unit on by pressing the green START button.



2. Using the product table handle, slide the table back and forth. If there is any rough operation or obstruction, shut the machine off, unplug the power cord, and call your nearest Designated Berkel Service Location.

## AUTOMATIC OPERATION

1. See General Section on Page 8.
2. With the unit OFF, push shift lever toward AUTO with left hand while sliding the product table handle with the right hand until you feel it engage.
3. Remove your right hand from the product table handle.
4. Select LO speed by switching the speed selection switch to the DOWN position.



5. Start the machine by pressing the GREEN start button. The slicer will now slice approximately 40 slices per minute.
6. Select HI speed by switching the speed selector switch to the UPPER position. The slicer will now slice approximately 60 slices per minute.
7. Turn the slicer OFF after testing by pushing the RED stop button and pushing the shift lever to the MANUAL position.

THE SLICER WILL STOP WHEN SHIFTED FROM  
“LO” TO “HI” OR “HI” TO “LO” WHILE THE SLICER IS RUNNING.  
IT WILL BE NECESSARY TO RESTART THE SLICER WHEN  
SWITCHING BETWEEN SPEEDS. WHEN SHIFING, THE KNIFE SPEED  
WILL INCREASE (OR DECREASE) AS WELL AS THE PRODUCT TABLE.

# OPERATING INSTRUCTIONS

 **WARNING**  
SHARP KNIFE

TO AVOID SERIOUS PERSONAL INJURY:

1. NEVER touch rotating knife.
2. Keep HANDS CLEAR of all MOVING PARTS. Use PRODUCT TABLE HANDLE—not your hand.
3. Always TURN OFF slicer when NOT IN USE.
4. Always TURN thickness control knob as far to the right as possible when NOT IN USE.
5. TURN OFF and UNPLUG machine before CLEANING or SERVICING.

## GENERAL

1. Place the product to be sliced on product table. Swing product pusher up from stored position under product table and position at end of product. If product is too long, place pusher on top of product and use the two hooks on the pusher to hold it in place. The pusher will automatically feed the product toward the knife after every slice.

 **WARNING**

NEVER PUSH THE PRODUCT TOWARD  
THE KNIFE WITH YOUR HAND.

2. The product table handle is used to move the product table during manual operation. DO NOT TOUCH any other part of the slicer or the product while you are slicing.


## THICKNESS ADJUSTMENT

1. Thickness adjustment allows you to vary the thickness of the slices from paper thin to more than 3/4 of an inch. To make thinner slices, turn the thickness control knob to the right. For thicker slices, turn the knob to the left.
2. The numbers on the knob will help you set the slicer to the thickness that's "just right" for a product. The numbers and thickness may vary slightly from one machine to the next. If you're slicing meat or cheese for customers, you can ask them how thick they want it, and adjust the slicer to meet their request.


3. Select either "LO" speed for soft products such as American cheese or Braunschweiger, or "HI" speed for firm products such as hard salami.
4. For manual operation, switch slicer ON and grasp slicing table handle, moving the table back and form.
5. LET SLICES DROP FROM THE KNIFE. The shape of the blade will cause slices to fall from the knife.

### **AUTOMATIC OPERATION— MODEL 919**

1. The shift lever is used on the automatic model only.
2. Before engaging the shift lever, the slicer should be turned OFF.
3. To engage the automatic slicer drive, move and HOLD the shift lever toward automatic with the left hand while manually moving the slicing table handle with the right hand until it locks in place.
4. Select either "LO" or "HI" speed by switching the speed selection switch. Select the downward position for "LO" for soft products such as American cheese or Braunschweiger, or the upper position for "HI" for firm products such as hard salami.

 <b>WARNING</b>
THE NEXT STEP WILL CAUSE PRODUCT TABLE TO MOVE AUTOMATICALLY.

5. Turn slicer ON with RIGHT hand only after product is positioned.
6. LET SLICES DROP FROM THE KNIFE. The shape will cause slices to fall from the knife.

 <b>WARNING</b>
AFTER EACH USE OF THE SLICER, TURN GAUGE PLATE ADJUSTING KNOB FULL RIGHT. THIS PLACES THE GAUGE PLATE IN THE CLOSED POSITION AND COVERS THE KNIFE EDGE.



# SHARPENER MAINTENANCE

 **WARNING**  
SHARP KNIFE

TO AVOID SERIOUS PERSONAL INJURY:

1. NEVER touch rotating knife.
2. Keep HANDS CLEAR of all MOVING PARTS. Use PRODUCT TABLE HANDLE—not your hand.
3. Always TURN OFF slicer when NOT IN USE.
4. Always TURN thickness control knob as far to the right as possible when NOT IN USE.
5. TURN OFF and UNPLUG machine before CLEANING or SERVICING.

## DIRTY STONES CANNOT SHARPEN!!!!

If the sharpening stones have become coated with food fats because of failure to clean the knife before sharpening, they should be cleaned or replaced. Coated and dirty stones will never sharpen effectively.

1. To remove the sharpener, grasp the top handle with the left hand and lift until it stops.

 **WARNING**

THE NEXT STEPS WILL EXPOSE THE KNIFE.

2. Rotate the sharpener clockwise until the release clip is aligned with the slot on the machine. Lift the sharpener assembly off the machine.
3. Unscrew the sharpener cover locking knob. The sharpener and its cover will come apart. Clean the cover with water and detergent. Carefully clean around the stones.

 **CAUTION**

DO NOT GET THE SHARPENER MECHANISM WET.

4. Check the stones. If they do not turn freely, the sharpener stone shafts must be cleaned and oiled (use Berkel USDA-authorized oil, P/N 4675-00182). If the stones are dirty and coated with food fats, they should be cleaned or replaced.

DO NOT wash the entire sharpener assembly. In case the assembly accidentally gets wet, dry completely and oil the assembly thoroughly before reinstalling.

5. Oil sharpener shafts. Place a few drops of Berkel oil on each shaft. Move the sharpening lever back and forth to make sure that the stones move in and out easily. Oil threads on sharpener cover locking knob and shaft.
6. Oil mounting post.

#### **TO CLEAN THE SHARPENING STONES:**

1. Place the stones in a solution of soap and water and allow to soak for approximately one hour.
2. Remove the stones from the solution and brush clean with a stiff bristle brush (Berkel P/N 4975-09237).
3. Rinse the stones with water and dab with a paper towel to remove excess moisture.
4. Allow stones to air dry until the next day.

**NOTE:** Ensure the stones are completely dry before using them. If stones have chips, cracks, or metallic buildup that can't be cleaned, discard them.

#### **TO REPLACE THE SHARPENING STONES:**

1. Remove the stones from the shaft by using a 10-millimeter metric wrench while gripping the stone firmly with the left hand.

**NOTE:** The sharpening stone (cup shaped) is mounted on a left-hand threaded shaft. Turn the nut to the right to remove. The deburring stone (cone shaped) is mounted on a standard right-hand threaded shaft. Turn nut counterclockwise to remove. Always use a nut and washer to secure the stones to the shaft.

2. Assemble sharpener. Make sure that the sharpener fits into the two guide pins inside its cover and tighten the sharpener cover locking knob.
3. Replace sharpener. Align release clip with the slot on the machine frame and let the sharpener drop down. Sharpener must be all the way down, protecting the top of the knife.

#### **CAUTION**

WHEN CLEANING MULTIPLE UNITS AT THE SAME TIME, BE SURE TO RETURN THE PARTS TO THE UNIT FROM WHICH THEY WERE TAKEN TO ASSURE PROPER FIT AND ALIGNMENT.

# CLEANING AND SANITIZING

## WARNING

THE SHARP KNIFE IS EXPOSED DURING SEVERAL CLEANING STEPS.

TO AVOID SERIOUS PERSONAL INJURY:

1. Make sure the slicer is OFF.
2. UNPLUG slicer from outlet.
3. TURN thickness control knob all the way to the RIGHT to close the gauge plate.
4. Place PUSHER in its STORED and locked position.
5. Use ONLY recommended cleaning equipment and materials.

## DISASSEMBLY FOR CLEANING

1. Slide product table toward you.
2. Loosen the product table locking knob.
3. Remove product table. Hold the product table as shown and lift off. Since the pusher can slide or rotate, KEEP SLICING TABLE LEVEL.
4. Lift the locking knob on the center plate and hold the center plate with both hands.

## WARNING

THE NEXT STEPS WILL EXPOSE THE KNIFE.

5. Lift center plate off the positioning pin.
6. Unscrew the sharpener knob. Remove top knife guard/sharpener cover. Leave sharpener in place.
7. Push the slice deflector lower hinge tab with the right hand while holding up on the slice deflector until the lower deflector pin clears the lower hinge. Pull the deflector out at the bottom and down to release top pin, then lift deflector free.
8. Clean and sanitize removed parts. Berkel recommends using USDA-approved sanitizer (P/N 4975-00400). Wash these parts in hot water with detergent or put parts through dishwasher, rinse in hot water and rinse again in sanitizing solution. Let the parts air dry.
9. Reinstall the sharpener cover/top guard assembly.

10. Clean slicer base using a cloth and cleaning solution. Rinse with hot water.

 **CAUTION**

TO AVOID MACHINE DAMAGE, DO NOT WASH  
MACHINE WITH HIGH PRESSURE WATER OR STEAM.

- DO NOT use steel wool or steel wool type soap pads on the knife!
- DO NOT allow any food particles to remain on the life.
- DO NOT use any other knife or metal objects to scrape stubborn deposits of sliced product from knife.
- DO NOT leave the knife uncleaned for long periods of time. Clean AT LEAST once a day.

### CLEANING THE KNIFE

 **WARNING**

THE KNIFE BLADE IS EXPOSED DURING  
THESE CLEANING STEPS.

The stainless steel knife will corrode if not properly cleaned and maintained. To properly clean the knife:

1. Make sure thickness control knob is as far to the right as possible.
2. Clean front side of knife using wet sponge or wet towel. To avoid contact with cutting edge, WIPE FROM CENTER TO OUTER EDGE. Turn the knife from the backside with left hand.
3. Clean backside of knife. Rotate knife downward with sponge or towel. Then wipe with upward motion. Repeat until clean. Sanitize and allow to dry. Berkel recommends using USDA-approved sanitizer (P/N 4975-00400).
4. CLEAN TOP OF GAUGE PLATE ONLY WHEN IT IS IN THE CLOSED POSITION. Using a wet sponge or wet cleaning towel, wipe the gauge plate always AWAY FROM THE KNIFE.
5. Clean the knife box ONLY with the cleaning brush supplied with the machine.
6. Clean the back of the knife box area with the cleaning brush.

### REASSEMBLY

1. Reassemble removable parts that have been cleaned and sanitized.

 **WARNING**

REMEMBER: THE KNIFE IS EXPOSED!!  
KEEP HANDS AND ARMS CLEAR OF THE KNIFE.

2. Center plate. GRASP PLATE WITH LEFT HAND ON TOP KNOB, RIGHT HAND ON BOTTOM. Align elongated hole onto stationary pin. Bring plate forward, align center plate locating holes with knife guard locating pins. With left hand, raise locking knob and lower center plate into place. Release locking knob.
3. Replace slice deflector. Hook the top pin first, then push down slightly on the lower hinge tab and hook the bottom locking pin. Snap closed.

**NOTE:** If knife is dull, sharpen knife per procedure on Page 17.

4. Replace product table. Hold the product table with both hands and carefully lower it in place.
5. Tighten the locking knob.
6. Oil pusher shaft. Move the pusher up and down and coat the rod with a thin film of Berkel USDA-authorized oil.

 **WARNING**

TO PREVENT PRODUCT CONTAMINATION,  
USE ONLY USDA-AUTHORIZED OIL (P/N4975-00182).

## SANITIZING

1. After cleaning, the slicer **MUST BE SANITIZED** to kill germs and bacteria.
2. Use only an **APPROVED SANITIZING SOLUTION**, Berkel P/N 4975-00400.

 **WARNING**

TO AVOID PERSONAL INJURY, CHECK TO ENSURE ALL  
GUARDS ARE IN PLACE AND PRODUCT TABLE MOVES  
EASILY. KEEP FINGERS AWAY FROM THE KNIFE EDGE.

3. Sanitize slicer. Spray with sanitizing solution and air dry.

# SHARPENING

## GENERAL

1. The knife should be sharpened at least once a day when the slicer is cleaned and sanitized.
2. You should also sharpen the knife whenever you notice wavy slices or excess scrap.
3. The knife must be cleaned before sharpening. See Page 15.

 **WARNING**

TO AVOID SERIOUS INJURY, KEEP HANDS AWAY FROM  
BLADE. SHARPEN 919/1 ONLY IN THE MANUAL POSITION.

## SHARPENING INSTRUCTIONS

1. Make sure the slicer is OFF .
2. Set shift lever to MANUAL on Model 919/1 Automatic Slicer.
3. Slide the product table toward you.
4. Loosen the product table locking knob.
5. Remove product table. Hold the product table as shown and LIFT OFF. Since the pusher can slide or rotate, keep product table level.
6. Turn thickness control knob all the way to right to close the gauge plate.
7. Lift the sharpener with left hand and rotate into sharpening position and lower with ONE STONE on each side of the blade.
8. Look underneath the sharpener cover to locate the sharpening lever. Place your left thumb on the sharpener cover for control, and pull the sharpening lever with your left index finger until it stops.
9. Turn slicer ON with right hand. Hold lever for approximately 10 seconds. Release the sharpener lever.
10. Turn the slicer OFF with right hand.
11. Return sharpener to storage position with your left hand.
12. After sharpening, clean and sanitize slicer as described on Pages 14 through 16.

# OPTIONAL ACCESSORIES

## **VEGETABLE CHUTE (4675-00189)**

A vegetable chute is available to replace the slicing table. To install the vegetable chute, loosen the slicing table locking knob and remove the slicing table. Loosen the locking knob (2275-00042) on the vegetable chute and fit it to the machine the same way as the slicing table. Tighten locking knob. Before operating, check to see that there is approximately  $\frac{1}{16}$ " clearance between the end of the vegetable chute and the gauge plate with the index knob set at "0."

The vegetable chute is used for quantity slicing of various size fruit, meats or vegetables.

## **PRODUCT FENCE (4975-0004) & SKEWER ASSEMBLY (4975-00005)**

The fence and product skewer are designed to fit on the upper edge of the slicing table.

To attach the product skewer and fence, loosen the locking knob. Position the slot in the end casting so it can be slipped up and over the lip at the front upper edge of the slicing table. Position the fence and product skewer so there is enough space for the product to slide down easily. Tighten locking knobs.

Supplied with each skewer assembly is a coring tool. This tool is used to cut a hole through the core of the product before inserting the product skewer.

The product fence and skewer assemblies are used for uniform crosscut on tomatoes, onions, peppers and similar round products.

## **TRAYS**

### *RECEIVING TRAY (3875-00059)*

The receiving tray is a shallow-lipped tray to receive the product and hold small quantities of juices (hot beef, tomatoes, etc.) The tray is contour molded to the receiving area of the machine to hold it steady during operation.

### *SLAW TRAY (3875-00031)*

The slaw tray is a deep tray to receive a large quantity of product and retain the juices.

Both the receiving and slaw trays are made of heavy duty plastic that meet standards for sanitation and are machine washable.

### *JUICE CUP (3875-00001)*

The juice cup is designed to fit onto the back lip at the receiving area of the slicer where it will catch the juice (tomatoes, for example) while allowing the product to drop freely on the receiving area.

# TROUBLESHOOTING

If your slicer should fail to function, there are a few things you can check before calling a serviceman.

## **KNIFE NOT SHARPENING**

1. Are sharpening procedures being followed exactly as shown in this manual?
2. Are sharpener stones clean? If not, replace them according to instruction given in the Sharpener Maintenance section. See Page 12.
3. Are sharpening stones severely worn and not making contact with the blade? If so, replace them according to instruction given in Sharpener Maintenance section. See Page 15.
4. Are sharpener stones in good condition but not making solid contact with the knife? If so, have your Berkel serviceman adjust them to the proper height.
5. Is knife blade clean? If coated with food fats, sharpener stones cannot sharpen. Clean per instructions.

## **ELECTRICAL FAILURE**

1. Is slicer fully plugged into wall receptacle? If properly connected, the red warning light should be illuminated.
2. Is center plate properly installed?
3. Inspect power cord? Has it been damaged, cutting off electrical flow?
4. Have you pressed the green START button?
5. Are you getting electricity from wall outlet? Check by plugging in another piece of equipment with the same electrical requirements. Also, check the circuit breaker or fuse.

If you are getting electrical power, and your slicer is still not operating properly, contact your Designated Berkel Service Location.

## **INDEXING MECHANISM NOT ADVANCING GAUGE PLATE**

If the indexing knob should not open and close the gauge plate properly, it is a sign that the internal mechanism has suffered some loss of adjustment. Do not try to adjust the mechanism yourself. Contact your Designated Berkel Service Location.

## **AUTOMATIC/MANUAL SELECTOR NOT ENGAGING (919/1 MODEL)**

This should be checked only by your Designated Berkel Service Location.

**NOTE:** The mechanism in the undercarriage should not be oiled or greased except by a Designated Berkel Service Location. Excess oil can lead to wear, breakage and slippage of the drive belt and cause you needless expense.



# REPAIR PARTS/REPAIR SERVICE

Please contact your Designated Berkel Service Location for any repair parts and/or repair service required on your Berkel slicer. Additional information may be obtained from:

Service Support Center  
Berkel Company  
4406 Technology Drive  
South Bend, Indiana 46628  
(574) 232-8222  
(800) 348-0251

## SPECIFICATIONS

<b>DIAMETER OF KNIFE:</b>	12 $\frac{1}{2}$ " (318 mm)	
<b>SLICE THICKNESS:</b>	up to 27/32" (21 mm)	
<b>KNIFE SPEED:</b>	400 rpm high/265 rpm low	
<b>SLICING SPEED:</b>	60 spm high/40 spm low	
<b>SLICING CAPACITY:</b>		
<i>Square</i>	11" x 6" (280 mm x 152 mm)	
<i>Round</i>	8" (203 mm)	
<b>MACHINE DIMENSIONS:</b>	<b>919/1</b>	<b>909/1</b>
<i>Height</i>	24" (610 mm)	20 $\frac{1}{8}$ " (511 mm)
<i>Width</i>	19" (483 mm)	19" (483 mm)
<i>Depth</i>	29 $\frac{1}{4}$ " (743 mm)	29 $\frac{1}{4}$ " (743 mm)
Add 3" (76 mm) for NSF legs		
<b>NET WEIGHT:</b>	<b>919/1</b>	<b>909/1</b>
	114 lbs (52 kg)	90 lbs (41 kg)
<b>SHIPPING WEIGHT:</b>	<b>919/1</b>	<b>909/1</b>
	146 lbs (66 kg)	111 lbs (50 kg)
<b>VOLTAGE/AMPERAGE:</b>	115/60/1; 5.5/4.5 amp; $\frac{1}{2}$ hp	

## Warranty

Berkel Company ("Berkel") warrants to the Buyer of new equipment that said equipment, when installed in accordance with our instructions and subjected to normal use, is free from defects in material or workmanship for a period of one (1) year from the date of sale.<sup>1</sup>

***BERKEL SPECIFICALLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESS OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.***

Berkel's obligation and liability under this warranty is expressly limited to repairing or replacing equipment that proves to be defective in material or workmanship within the applicable warranty period. Berkel or a Designated Berkel Service Location will perform all repairs pursuant to this warranty. Berkel expressly excludes responsibility for incidental or consequential damages to buyer or any third party, including, without limitation, damages arising from personal injuries, lost profits, loss of business opportunity, loss of property, economic losses, or statutory or exemplary damages, whether in negligence, warranty, strict liability or otherwise.

This warranty does not apply to: periodic maintenance of equipment including but not limited to lubrication, replacement of worn blades, knives, stones, knobs, accessories, and miscellaneous expendable supply items, and other adjustments required due to installation set-up or normal wear.

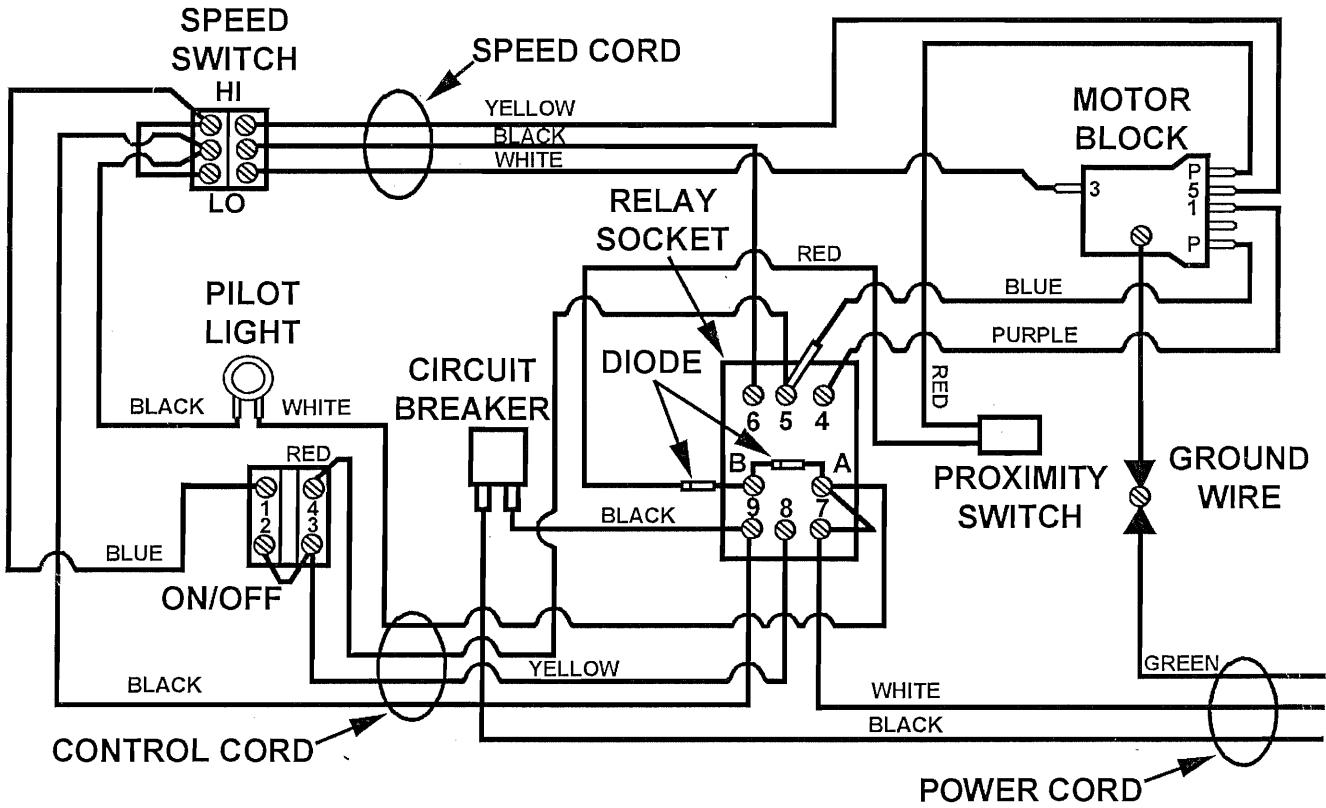
These warranties are given only to the first purchaser from a Berkel Authorized Channel of Distribution. No warranty is given to subsequent transferees.

The foregoing warranty provisions are a complete and exclusive statement of the warranty between the buyer and seller. Berkel neither assumes nor authorizes any persons to assume any other obligation or liability connection with said equipment.

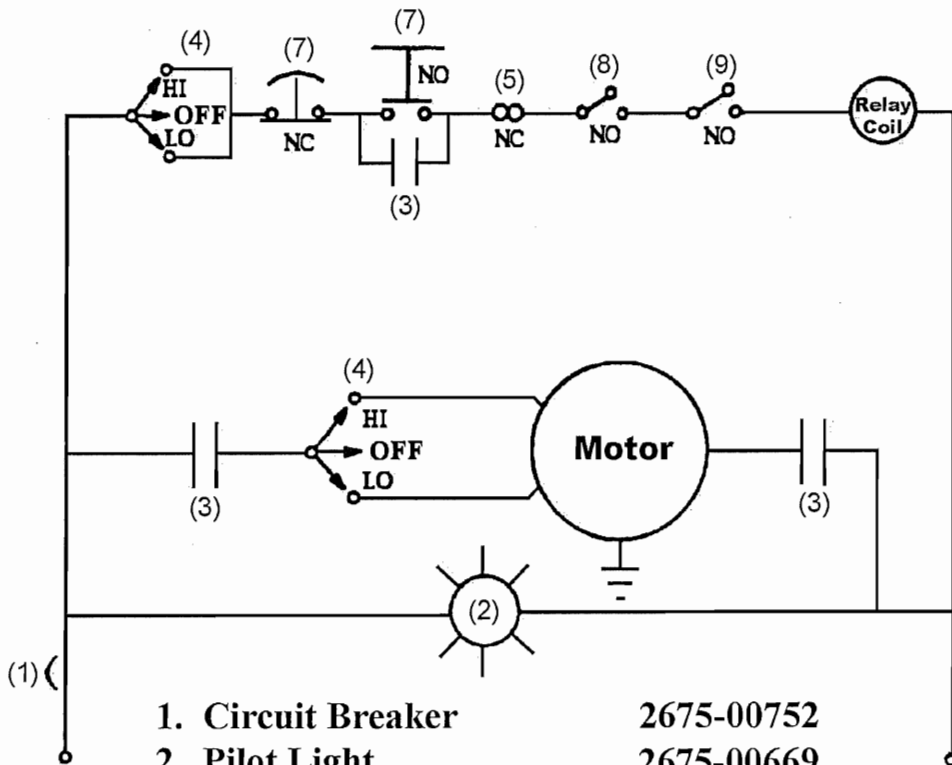
<sup>1</sup> Model 180 slicers carry a 90-day warranty.



# 909/1 AND 919/1

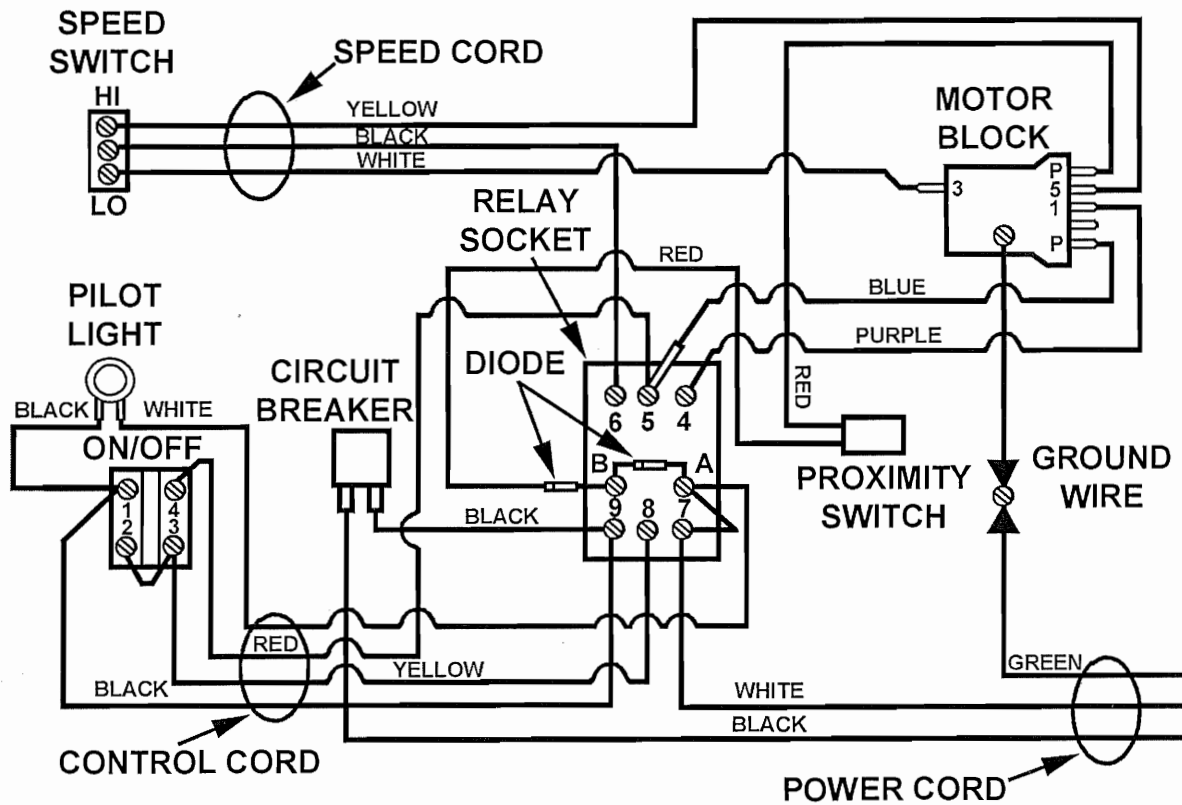


# 909/1 and 919/1 Ladder Diagram

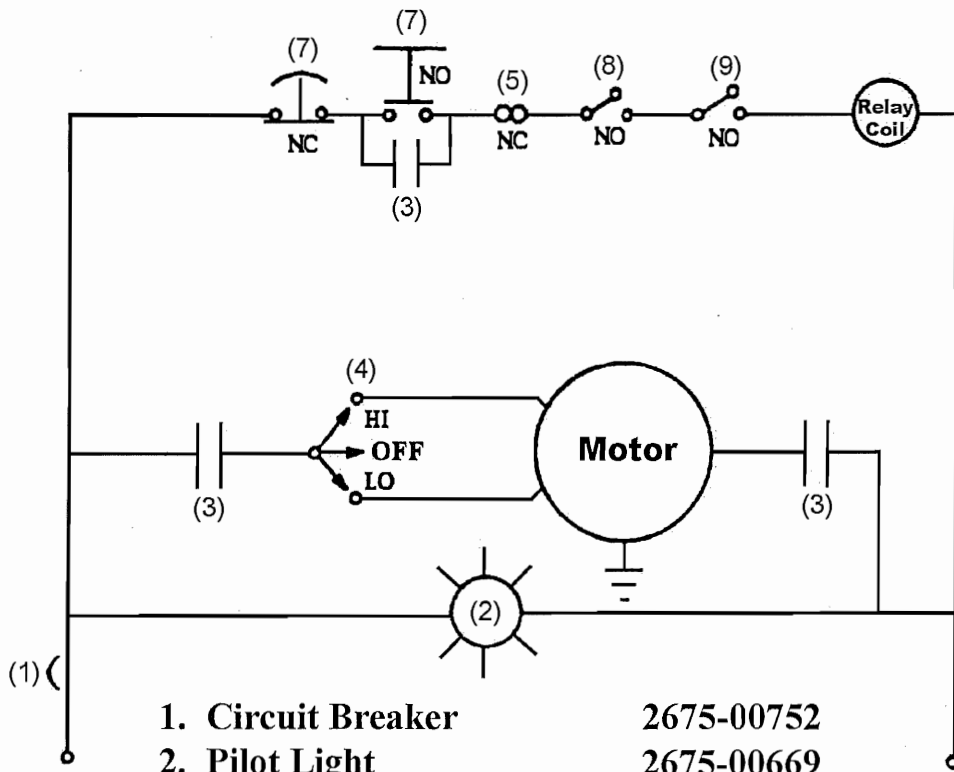


- |  |            |
|--|------------|
| 1. Circuit Breaker                         | 2675-00752 |
| 2. Pilot Light                             | 2675-00669 |
| 3. Relay                                   | 2675-00753 |
| 4. Speed Selector                          | 2675-00680 |
| 5. Motor Overload<br>Motor Starting Switch | 4975-00349 |
| 6.   |            |
| 7. Start/Stop Switch Kit                   | 4975-00404 |
| 8. Prox. Switch, Center Plate              | 4175-00664 |
| 9. Mercury Switch                          | 4175-00484 |

# Old 909/1 AND 919/1

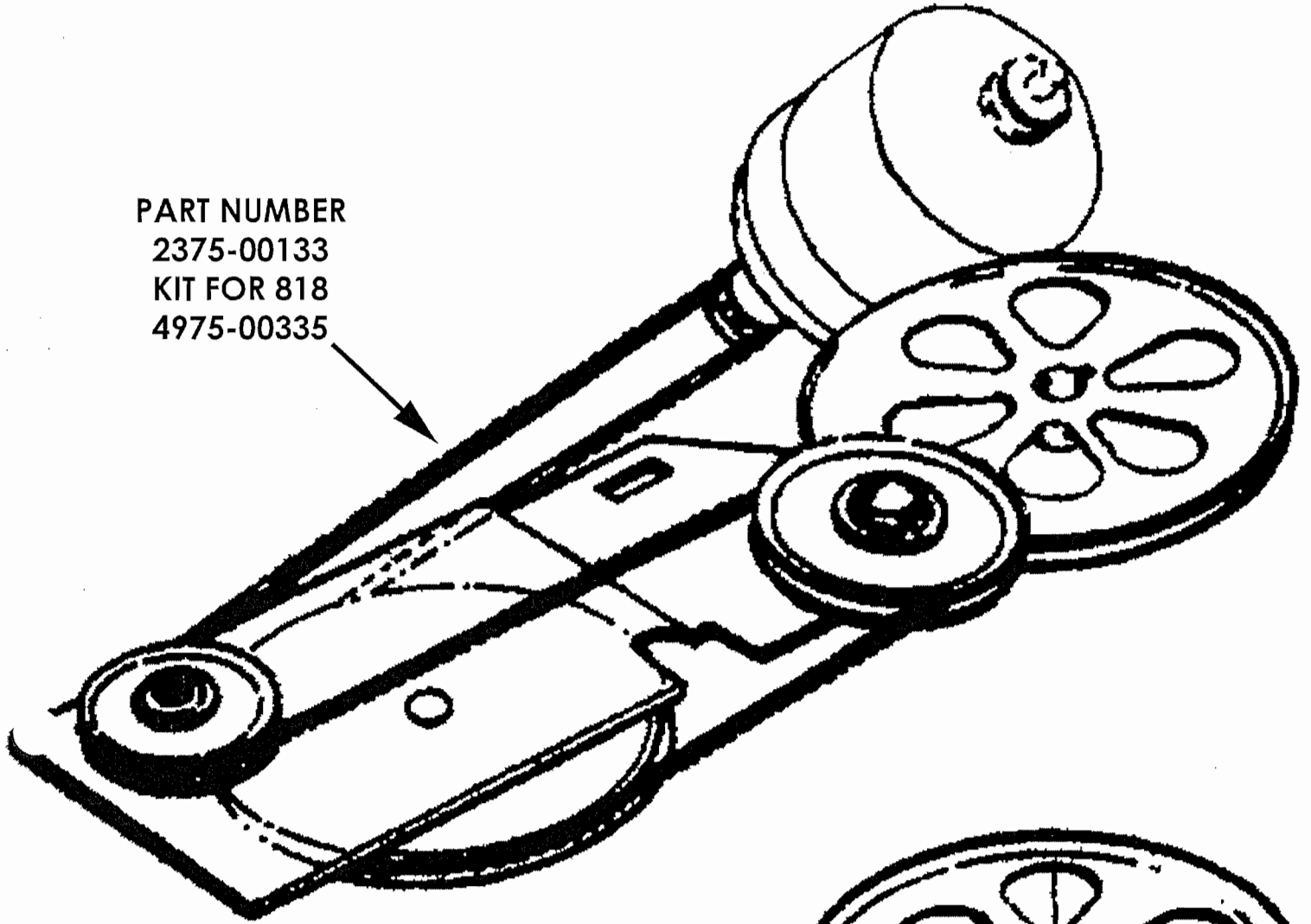


# Old 909/1 and 919/1 Ladder Diagram



- |  |            |
|--|------------|
| 1. Circuit Breaker                         | 2675-00752 |
| 2. Pilot Light                             | 2675-00669 |
| 3. Relay                                   | 2675-00753 |
| 4.   |            |
| 5. Motor Overload<br>Motor Starting Switch | 4975-00349 |
| 6.   |            |
| 7. Start/Stop Switch Kit                   | 4975-00404 |
| 8. Prox. Switch, Center Plate              | 4175-00664 |
| 9. Mercury Switch                          | 4175-00484 |

PART NUMBER  
2375-00133  
KIT FOR 818  
4975-00335



PART NUMBER FOR 919  
2375-00138  
PART NUMBER FOR 818  
2375-00017



# AUTOMATIC DRIVE BELT REPLACEMENT

For 818, 919/1, 919FS, 919A, 919E, & 919M.

READ THE INSTRUCTIONS COMPLETELY BEFORE REPLACING THE AUTOMATIC DRIVE BELT.

1. Remove the Product Table and rotate the slicer so the Indexing Knob is to your left. Tip the machine back until it rests on the work surface with the open under-carriage and legs of the slicer facing you.
2. Remove the rubber shoes and, with a pair of Vice Grip pliers, remove the upper left leg. This allows you to remove the Aluminum Base Shield Panel, Figure 4, A, which covers the Shift Assembly.
3. Remove the Heyco strain relief clamp that secures the electrical cord to the machine, Figure 4, C, to prevent damage to the clamp while working on the rest of the assembly.
4. Remove the socket head cap screw and washer, Figure 4, B, securing the connecting rod to carriage.
5. Remove the other three legs.
6. Tip the lower half of the slicer, the Power Base, toward you at about a 30° angle and let it rest against your chest, Figure 5.
7. Remove one of the 5/16" X 2" bolt, Figure 5, A. After slipping the old belt out and putting the new belt in, replace and tighten the bolt.
8. Now repeat this process with other bolt, Figure 5, B. This procedure will allow you to get the new belt in place without changing the orientation of the Pulley and Bracket Assembly.

NOTE: BEFORE INSTALLING THE NEW BELT WIPE HANDS, BELT AND ALL PULLEYS CLEAN. THEY MUST BE FREE OF DIRT AND OIL (ANY OIL ON BELTS OR PULLEYS WILL CAUSE SLIPPAGE).

9. While inserting the new belt, exercise care because there are sharp edges on the assemblies that can damage the belt. Place the belt around the large pulley on the Pulley and Bracket Assembly, Figure 6, D.

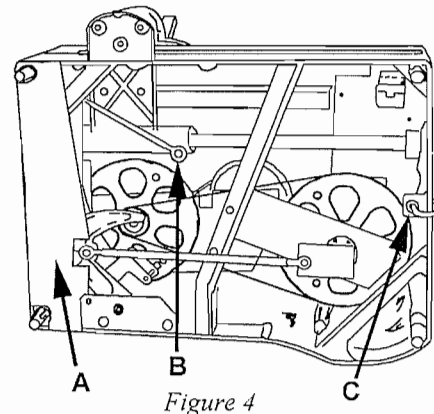


Figure 4

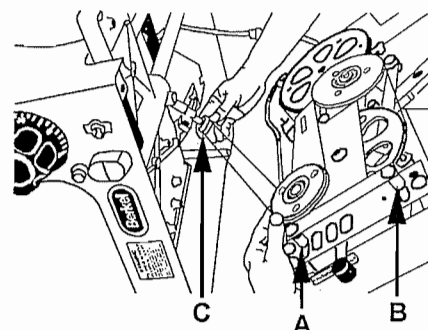


Figure 5

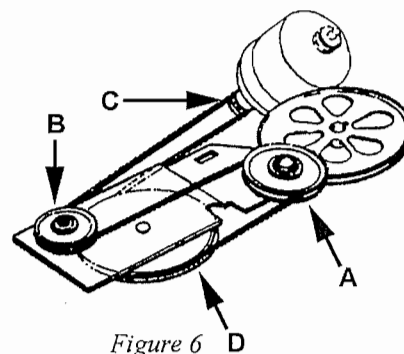


Figure 6

## CAUTION

Do Not "X" Or Cross The Belt Between The Idler Pulley And The Motor Pulley.

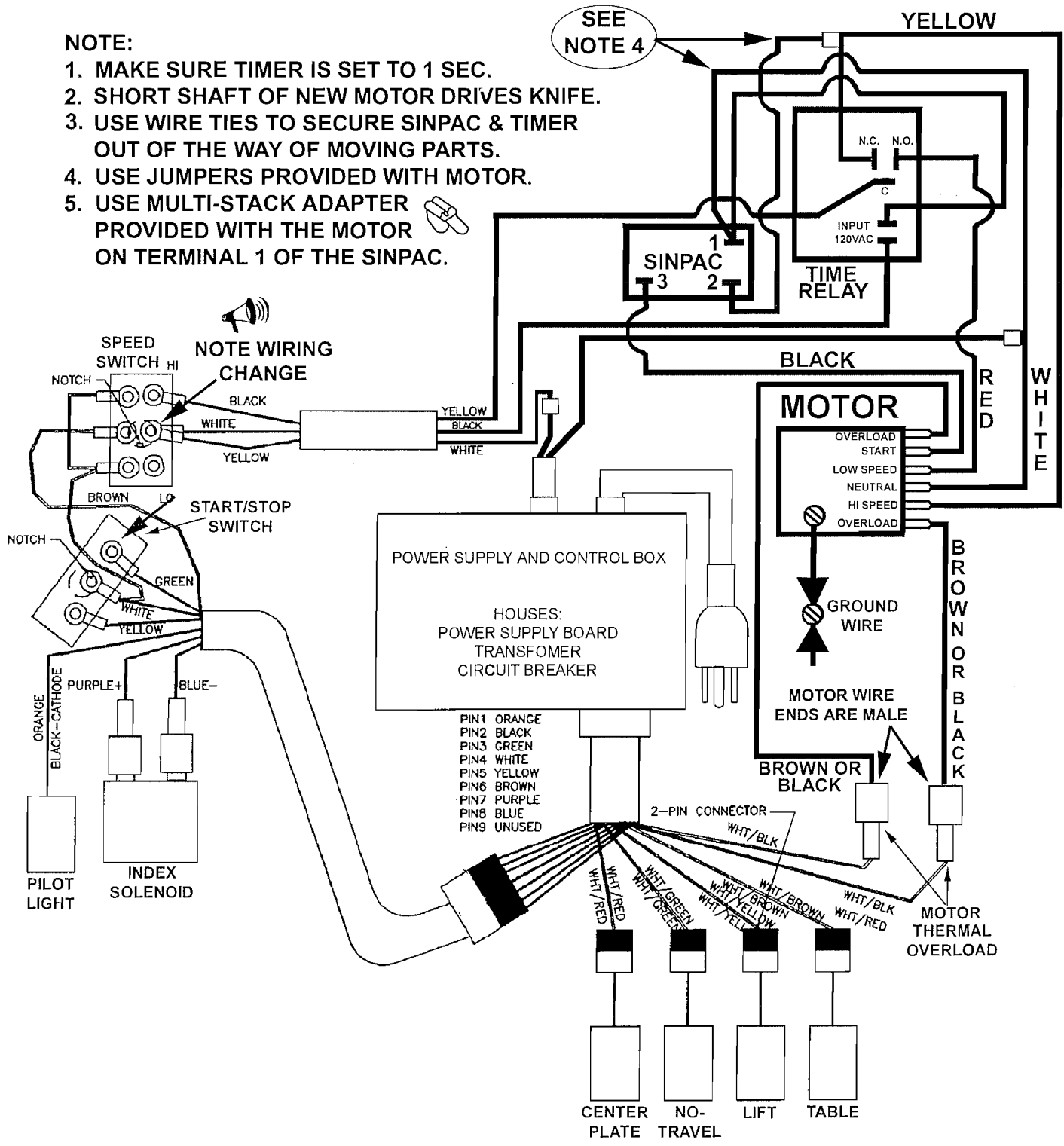
10. Referring to Figure 6, hold the pulley and belt in place at the bottom with your left hand and pass the belt around large idler pulley A and back to the small idler pulley B on the Pulley and Bracket Assembly.
11. Now stretch the belt and place it around the motor pulley, Figures 5 and 6, C.
12. Slide the bottom automatic section to the left, insert the legs and tighten. Replace the socket head cap screw and washer securing the connecting rod to the Carriage (the washer goes between the Carriage and rod end bearing). Remember to return the Base Shield Panel.

NOTE: No adjustments or tensioning of the belt is required. The belt is self-regulating.

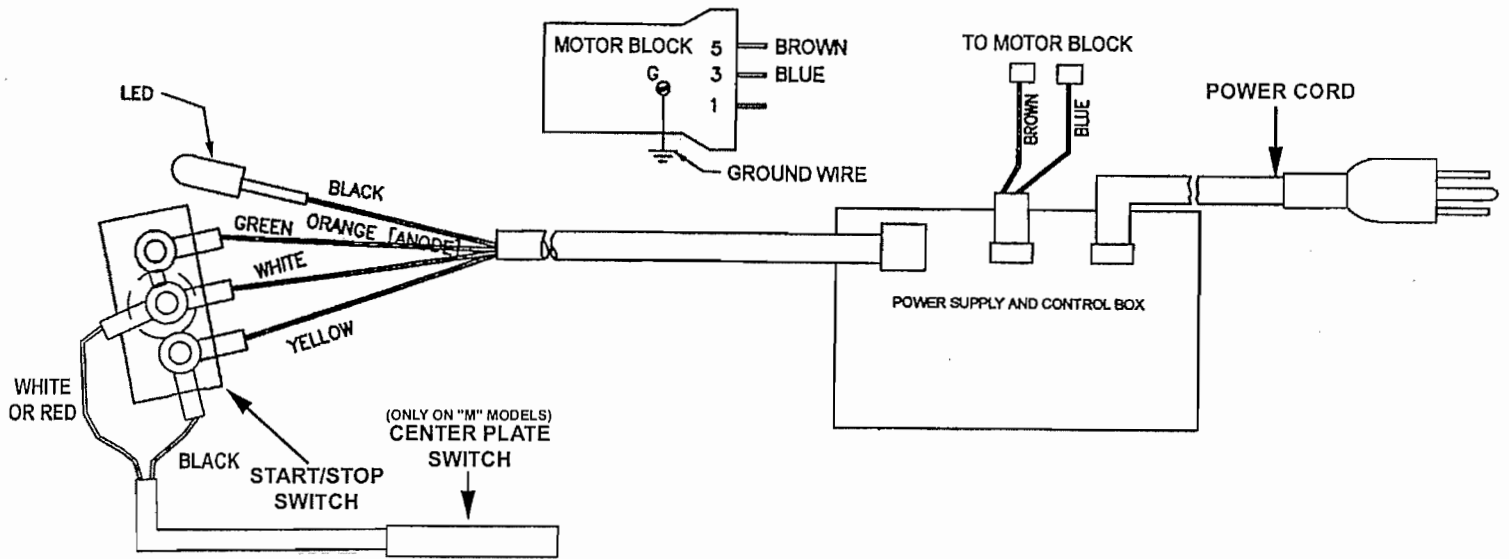
# NEW 2 SPEED MOTOR FOR 909A and 919A

**NOTE:**

1. MAKE SURE TIMER IS SET TO 1 SEC.
2. SHORT SHAFT OF NEW MOTOR DRIVES KNIFE.
3. USE WIRE TIES TO SECURE SINPAC & TIMER OUT OF THE WAY OF MOVING PARTS.
4. USE JUMPERS PROVIDED WITH MOTOR.
5. USE MULTI-STACK ADAPTER PROVIDED WITH THE MOTOR ON TERMINAL 1 OF THE SINPAC.



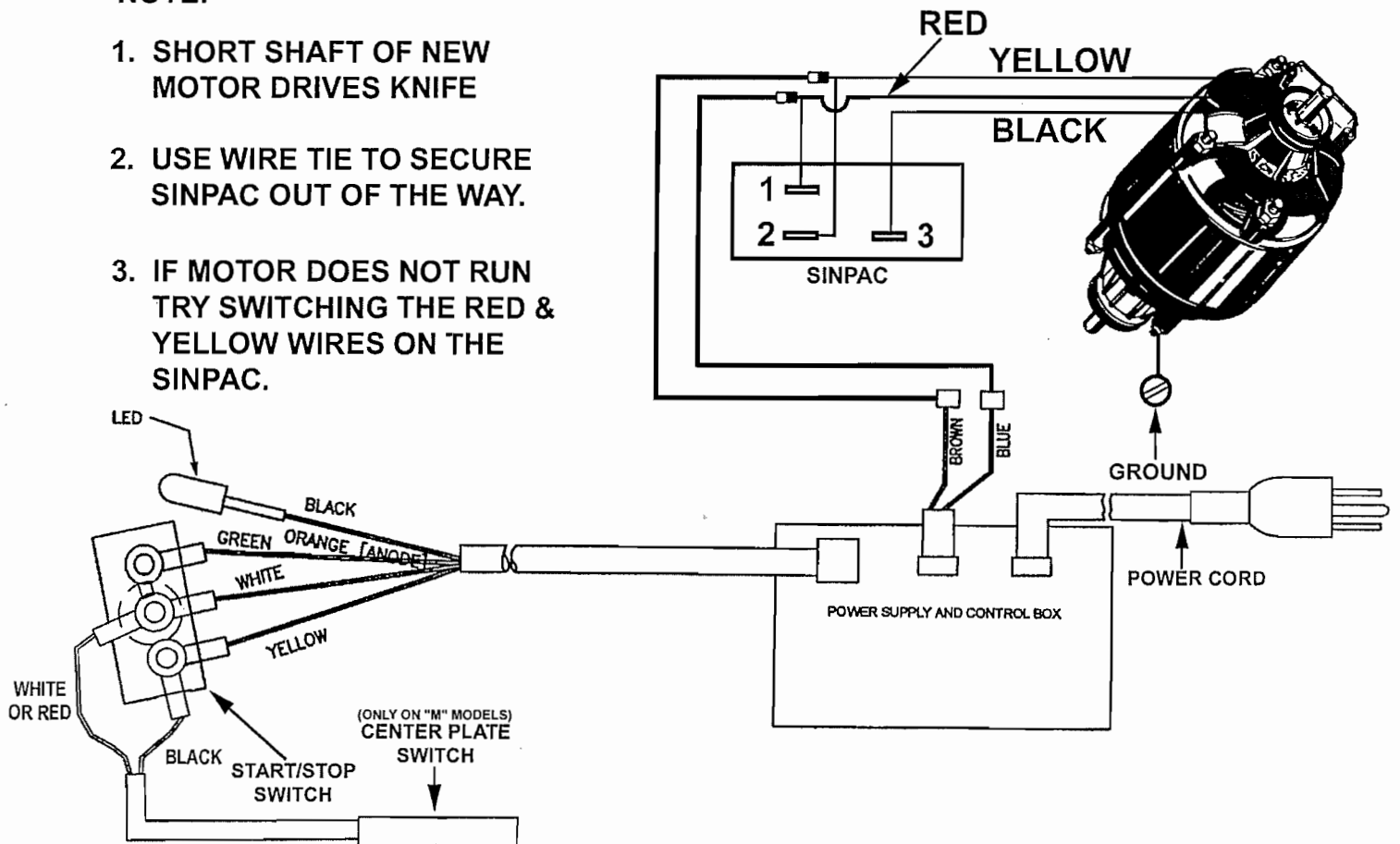
# ORIGINAL BERKEL ONE SPEED MOTOR ON E&M



# NEW BERKEL ONE SPEED MOTOR ON E&M

**NOTE:**

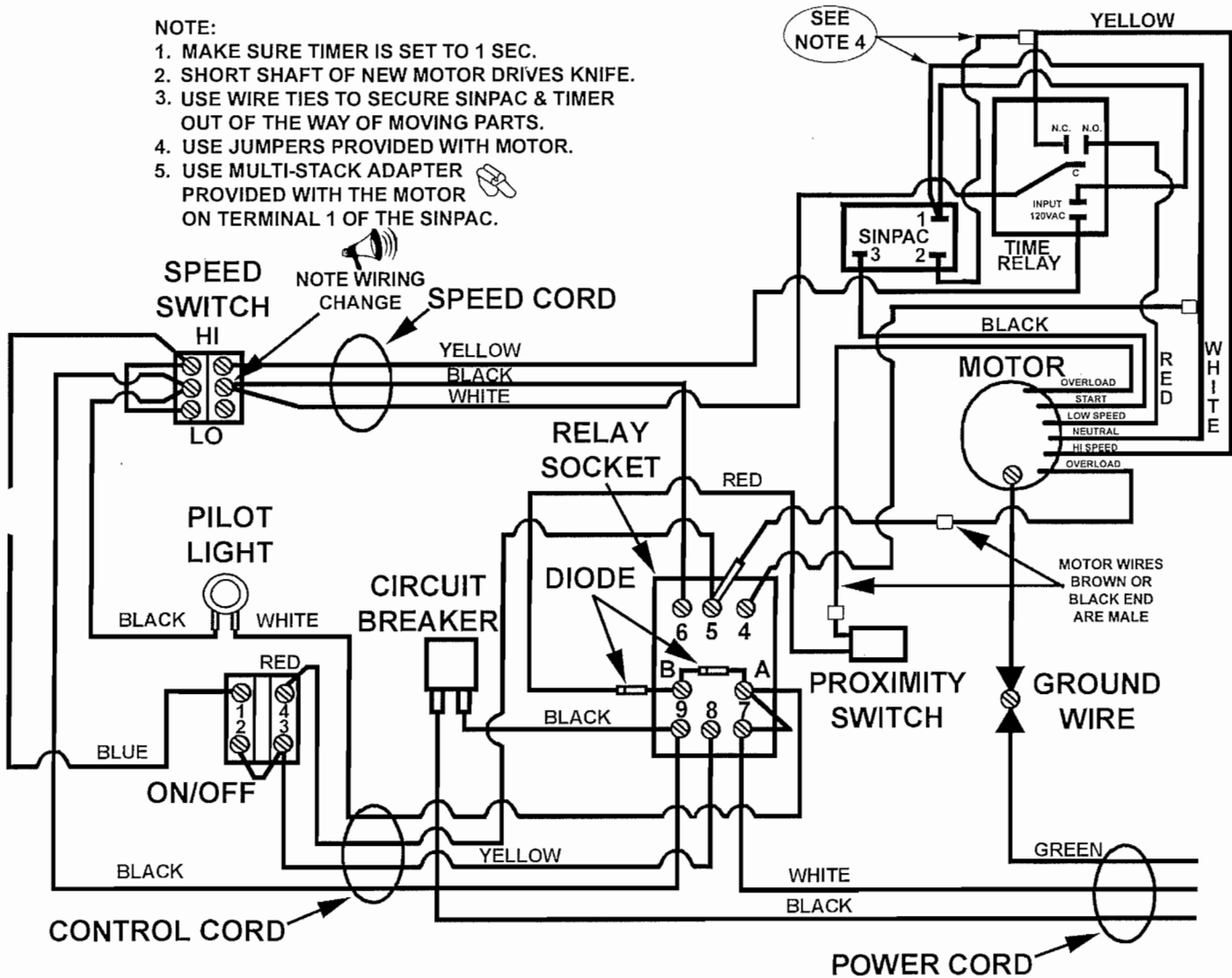
1. SHORT SHAFT OF NEW MOTOR DRIVES KNIFE
2. USE WIRE TIE TO SECURE SINTAC OUT OF THE WAY.
3. IF MOTOR DOES NOT RUN TRY SWITCHING THE RED & YELLOW WIRES ON THE SINTAC.



# NEW 2 SPEED MOTOR FOR 909/1 AND 919/1

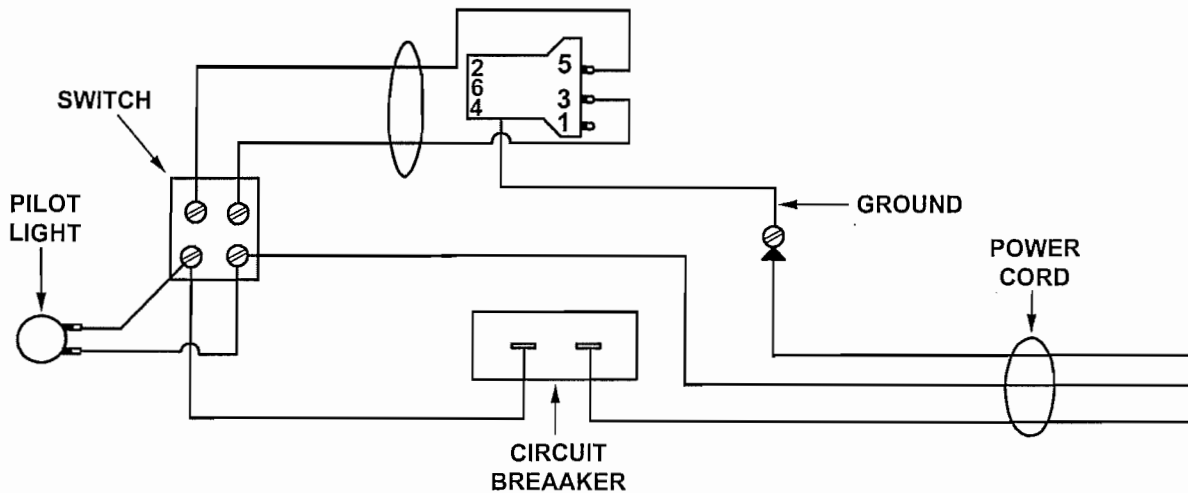
**NOTE:**

1. MAKE SURE TIMER IS SET TO 1 SEC.
2. SHORT SHAFT OF NEW MOTOR DRIVES KNIFE.
3. USE WIRE TIES TO SECURE SINPAC & TIMER OUT OF THE WAY OF MOVING PARTS.
4. USE JUMPERS PROVIDED WITH MOTOR.
5. USE MULTI-STACK ADAPTER PROVIDED WITH THE MOTOR ON TERMINAL 1 OF THE SINPAC.

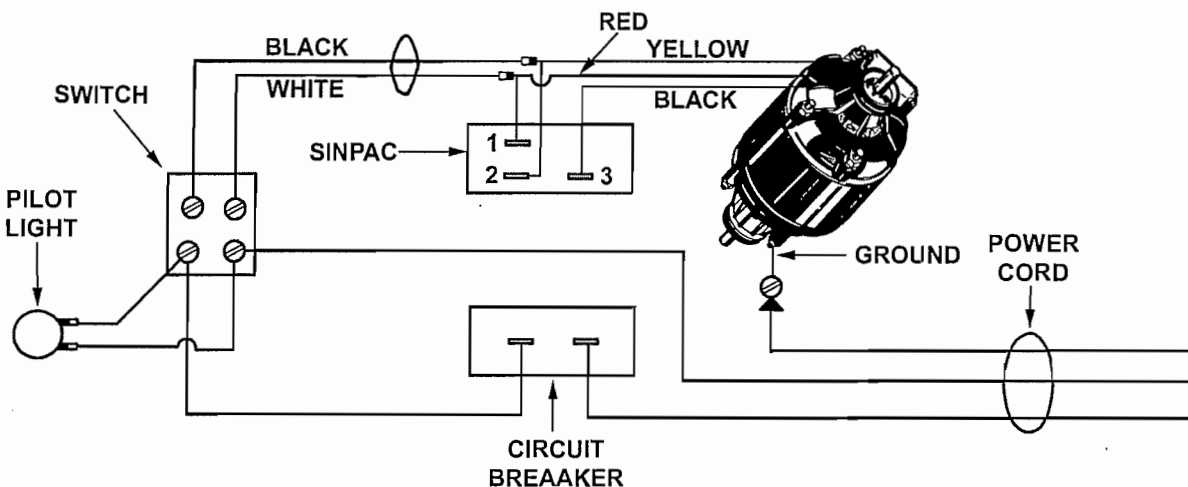


DK 4-28-06

# ORIGINAL BERKEL ONE SPEED MOTOR ON FS



# NEW BERKEL ONE SPEED MOTOR FOR FS & 808/818

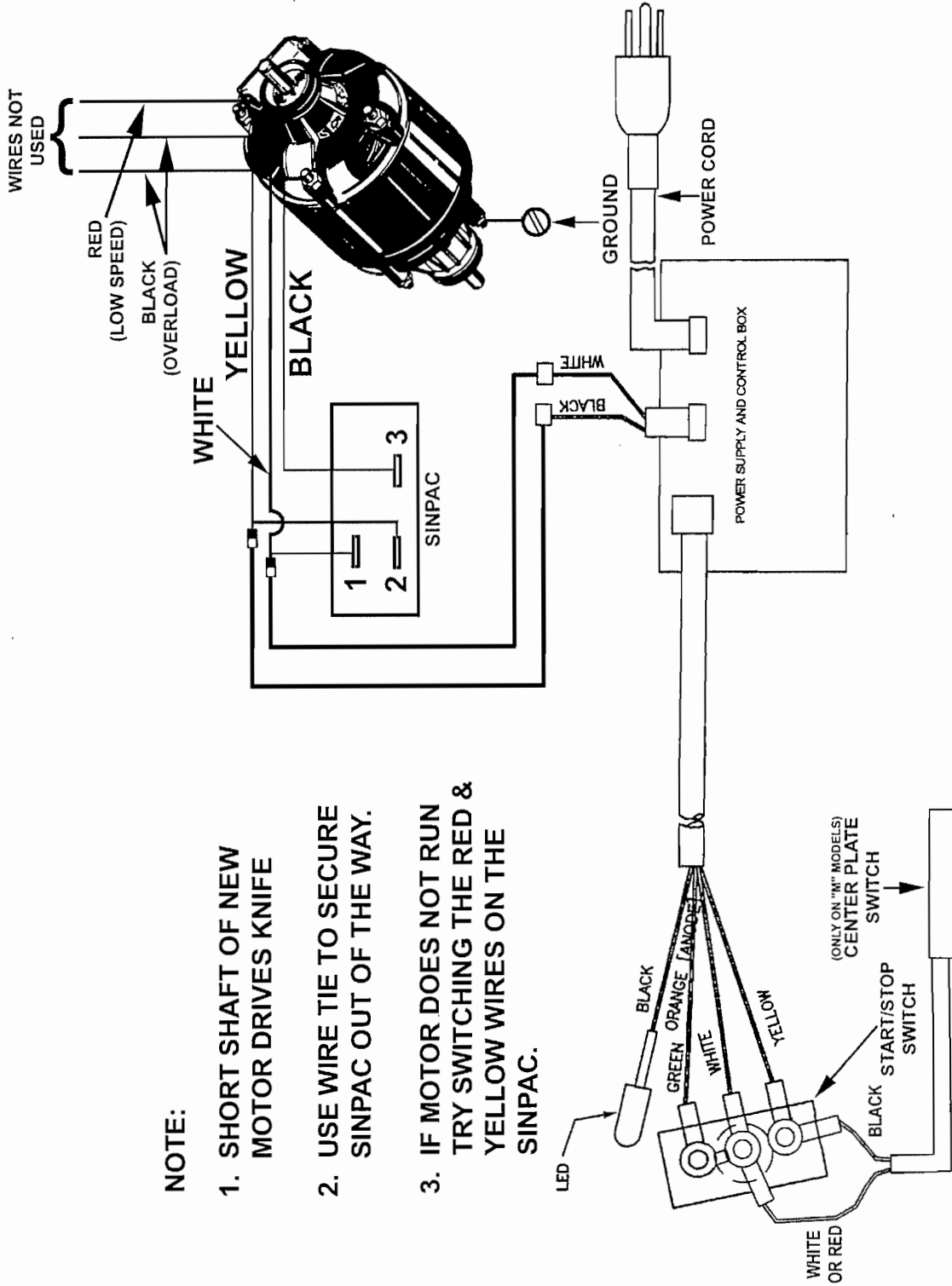


## NOTE:

1. SHORT SHAFT OF NEW MOTOR DRIVES KNIFE.
2. USE WIRE TIE TO SECURE SINPAC OUT OF THE WAY.
3. IF MOTOR DOES NOT RUN TRY SWITCHING THE RED & YELLOW WIRES ON THE SINPAC.

DK 12-01-05

# NEW BERKEL TWO SPEED MOTOR ON E&M



DK 3-1-06



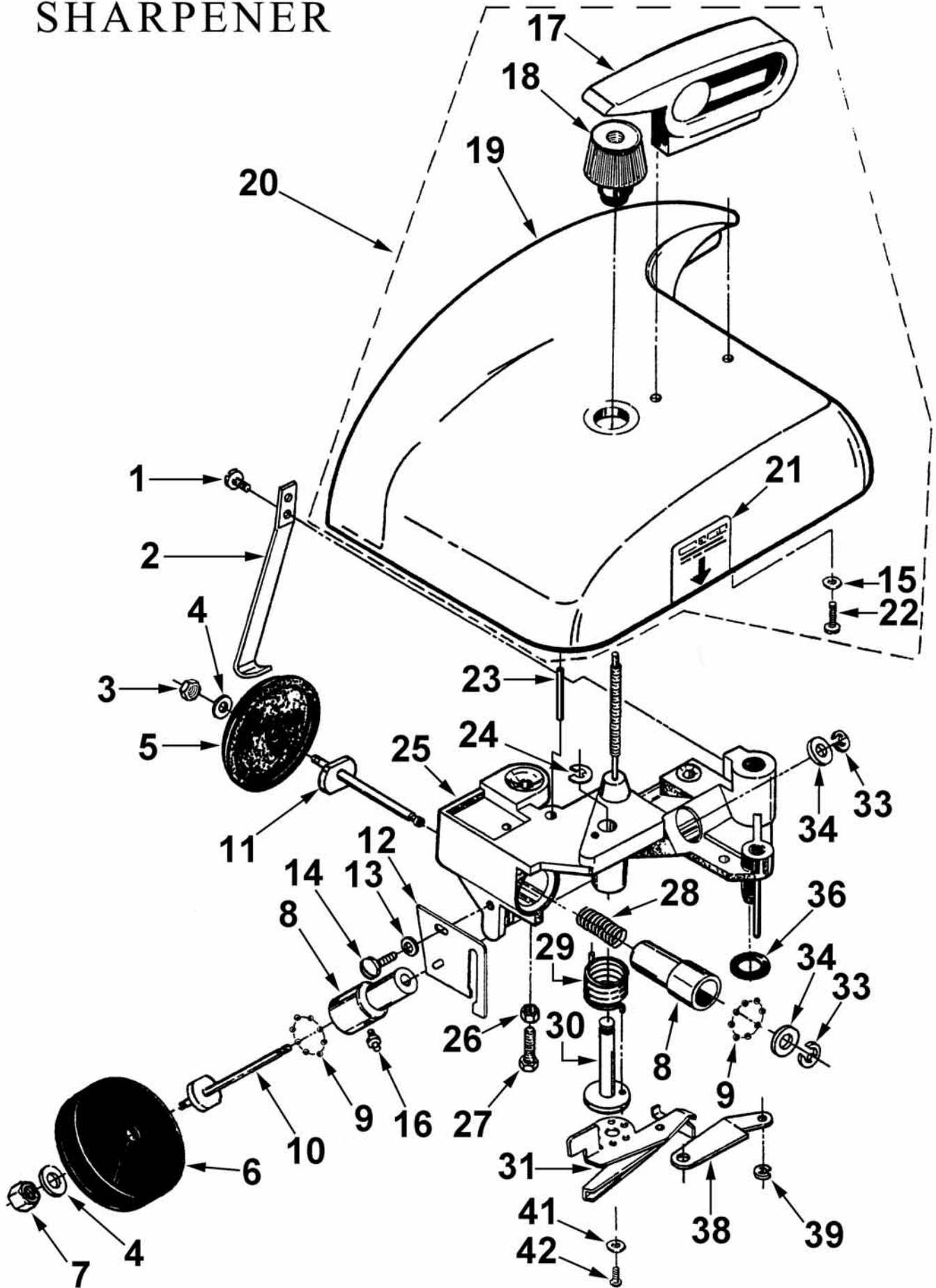
*The Choice of Experience*

CATALOG OF  
REPLACEMENT PARTS

MODELS  
909/1 & 919/1  
SLICERS



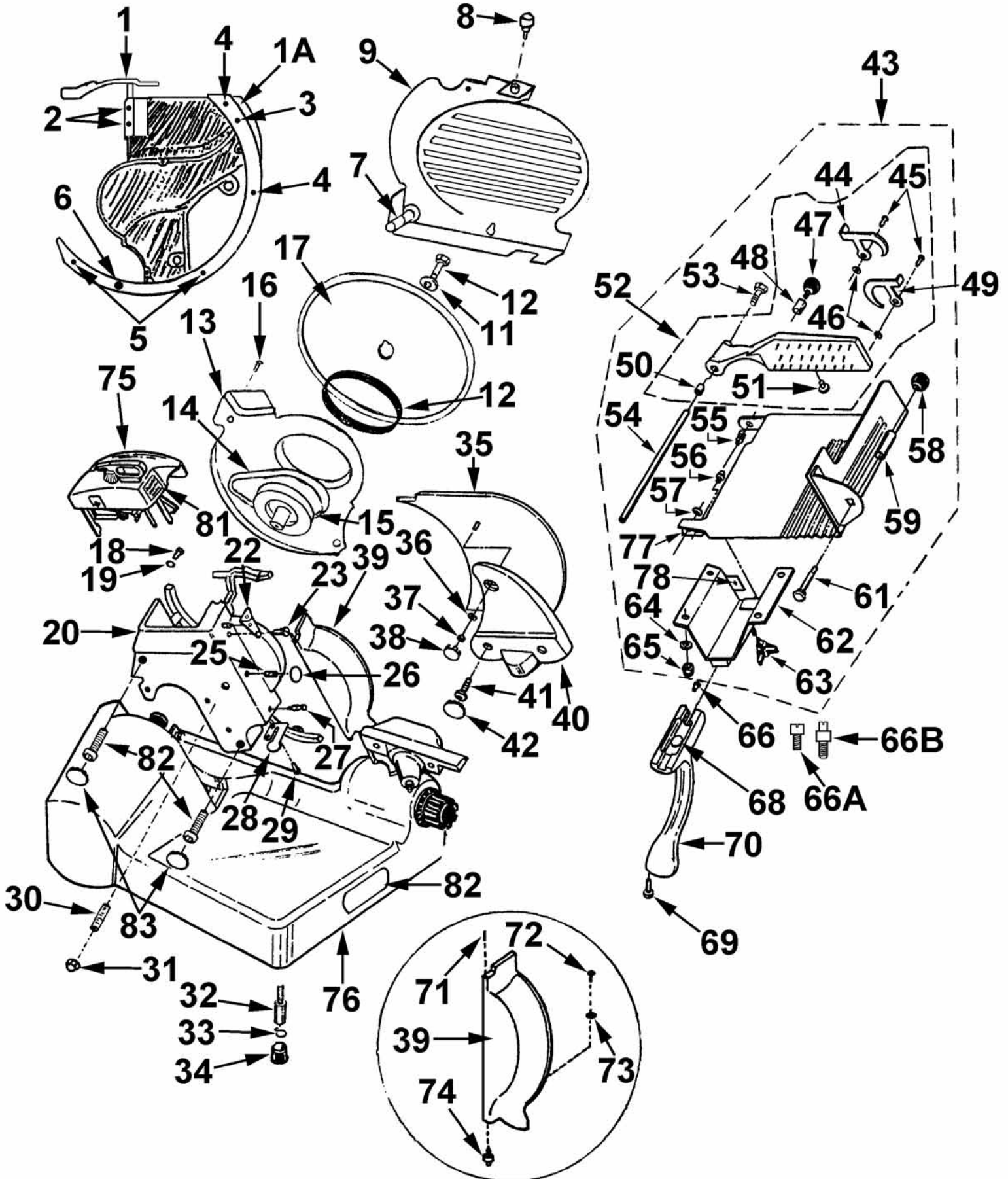
# SHARPENER



## Sharpener Assembly Parts List

Item	Description	Part Number
N/S	sharpener assy. w/o cover	4675-00851
	sharpener assy. w/ cover assy. no upper guard	4675-00853
	**sharpener assy. w/ cover assy. & upper guard	4975-00409
1	screw	2175-00382
2	stop clip	3475-00792
3	nut	2175-00387
4	washer	2275-03040
5	inside stone (deburring)	3675-00075
6	outside stone (sharpening)	3675-00076
7	nut (LH)	2175-00388
8	spindle bearing	3375-01123
9	ball	2375-00150
10	outside spindle (sharpening)	3375-01119
11	inside spindle ( deburring)	3375-01118
12	adjusting plate	3475-00789
13	washer	2275-03040
14	screw	2175-00384
15	washer	2275-01037
16	link screw	3375-01121
17	handle w/ decal	4575-00832
18	knob, alum (lockdown nut)	3375-01101
19	cover only	3775-00389
	**cover only with upper guard	4975-00407
20	cover assy.	4675-00852
	**cover assy. with upper guard	4975-00408
21	arrow decal	3175-00028
22	screw	2175-00397
23	groove pin	2275-00220
24	retaining ring	2275-00445
25	sharpener frame	3675-00236
26	nut	2175-00386
27	bolt	2175-00385
28	spring	3275-00210
29	spring	3275-00212
30	spindle	3375-01120
31	lever assy. w/ spring	4375-00200
33	retaining ring	2275-00444
34	washer	2275-00451
36	washer (rubber)	3275-00042
38	link	3475-00791
39	retaining ring	2275-00443
41	washer	2275-00441
42	screw	2175-00382
N/S	sharpener maint. kit	4975-00375
** kit to upgrade to 909/1 & 919/1 "T" shaped upper knife guard		

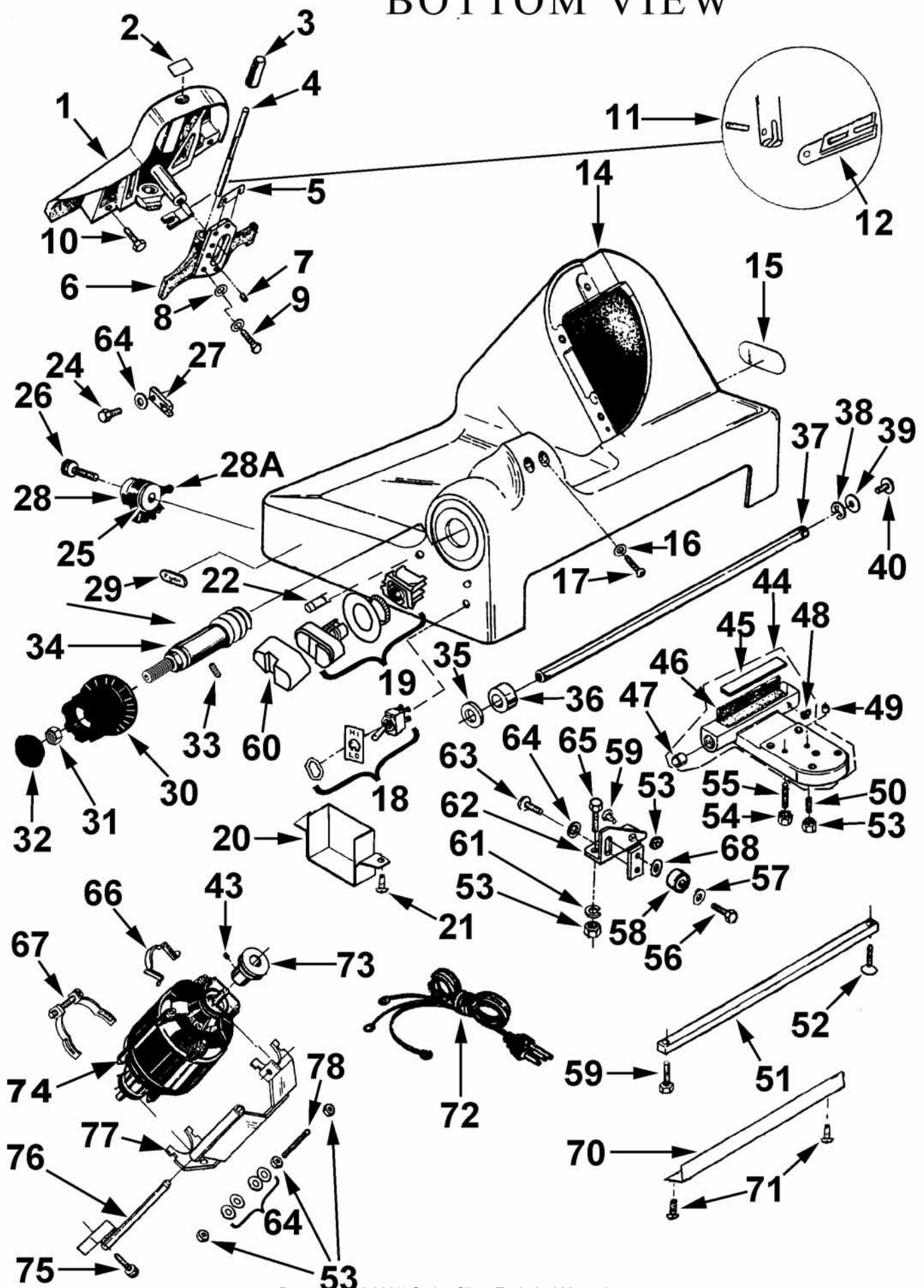
# TOP VIEW



## TOP VIEW

Item	Description	Part Number	Item	Description	Part Number	
1	upper guard(909/1 "T" shaped)	3775-00442	42	hole cover (small)	3675-00072	
	upper guard (909 "L" shaped)	3775-00443	43	product table complete	4675-00915	
	screw, adjustment (not shown)	2175-03320		table complete w/ ergo handle	4675-00916	
1A	lower guard	3775-00441	44	hook (LH)	3475-00164	
	lower guard, assy. (1, 3 & 6)	4575-00831	45	screw	3375-00333	
2	screw, tamper proof	2175-00374	46	spring washer	3275-00043	
3	pin center plate	3375-01077	47	knob	2275-00043	
4	pad upper, old style only	3875-00140	48	spacer	3375-00244	
5	pad lower, old style only	3875-00139	N/S	handle, pusher 2lbs.	3375-01065	
6	post center plate	3375-01073			set screw, 3/8-16 X 3/4 for above	2175-07175
7	magnet assy.	4175-00436	49	hook (RH)	3475-00163	
8	plunger center plate, assy.	2375-00139	50	bushing	2275-00045	
9	center plate assy. (w/ 7 & 8)	4675-00823	51	pad, wear	3875-00123	
10	knife bolt, 7/16-20 X 5/8	3375-01072	52	pusher assy. Complete	4675-00662	
11	knife washer	3475-00781	53	truss head screw	2175-03452	
12	cover ring	3875-00025	54	shaft	3375-00242	
13	knife box cover	3475-00765	55	compression spring	3275-00029	
14	knife belt (flat, 60 Hz)	2375-00141	56	lock pin (plastic, push on)	3875-00022	
	knife belt (flat, 50 Hz)	3375-00142			guide, pusher (metal screw on)	3375-01149
15	knife pulley bearing assy.	4375-00192			screw for above	2175-03441
16	screw knife box cover	2175-03452			washer, for above	3275-00111
17	knife, SS	3675-00070	57	s/s washer	2275-00438	
	knife, Silver Standard	3675-00275	58	knob	2275-00042	
18	knife box bolts	2175-03063	N/S	ergonomic handle	3875-00148	
19	knife box washers	2275-03065	N/S	ergonomic handle bracket	3475-00811	
20	knife box assy.	4675-00856	N/S	screw, drive in for bracket above	2275-00066	
21	pin upper hinge	2275-01122	N/S	ergonomic handle & bracket	4575-00836	
22	upper hinge	3475-00156	N/S	ergonomic handle kit	4975-00360	
23	screw upper hinge	2175-03641	59	spacer	3375-00243	
25	set screw	2175-07152	60	product table	4575-00847	
26	cover plate	3475-00162			product table for ergo handle	4575-00848
27	pin	3375-00291	61	bolt 3/8 x 1/2	2175-03277	
28	lower hinge	3475-00363	62	bracket, w/ storage pin	4675-00962	
29	screw #10 x 3/8	2175-03441	63	knob	2275-00063	
30	setscrew	2175-05154	64	washer	2275-03050	
31	acorn nut	2175-07052	65	cap nut	2175-07052	
32	shoe post 909	4575-00208	66	plug (old style)	3375-00309	
	shoe post 919	4575-00117			setscrew (old style)	2175-05143
	4" shoe post 909	4575-00307	66A	pin, table adjustment	3375-01182	
	4" shoe post 919	4575-00178	66B	pin, table adjustment	3375-01147	
	4" set of 4 posts 909	4975-00024	68	plug	3475-00080	
	4" set of 4 posts 919	4975-00025	69	screw socket HD	2175-01765	
	lift kit shoe post	4575-00823	70	support arm	4975-00371	
33	foot post hook	3275-00059	71	upper pin	2275-00065	
34	shoe rubber	3675-00061	72	rivot	2275-00066	
35	gauge plate	4575-00808	73	washer	2275-03020	
N/S	gauge plate assembly	4675-00822	74	lower pin	3375-00311	
36	washer 1/4	2275-03050	75	sharpener w/ cover & guard	4975-00409	
37	nut 1/4	2175-05051	76	base	3775-00365	
38	hole cover (large)	3675-00071	77	bracket pusher	3475-00132	
39	slice deflector, gray plastic	3875-00138	78	clip lock pin (old style)	2175-00435	
	slice deflector, black plastic	3875-00134	79	pin, pusher storage	2175-00435	
	thumb screws for above	2275-00221	80	bracket knob	3475-00133	
40	gauge plate support	3775-00147	N/S	ergonomic handle bracket	3475-00811	
41	screw 5/16 x 1	2175-01764	81	instruction label 919	3175-00572	
			82	logo, Berkel	3175-00152	

# BOTTOM VIEW

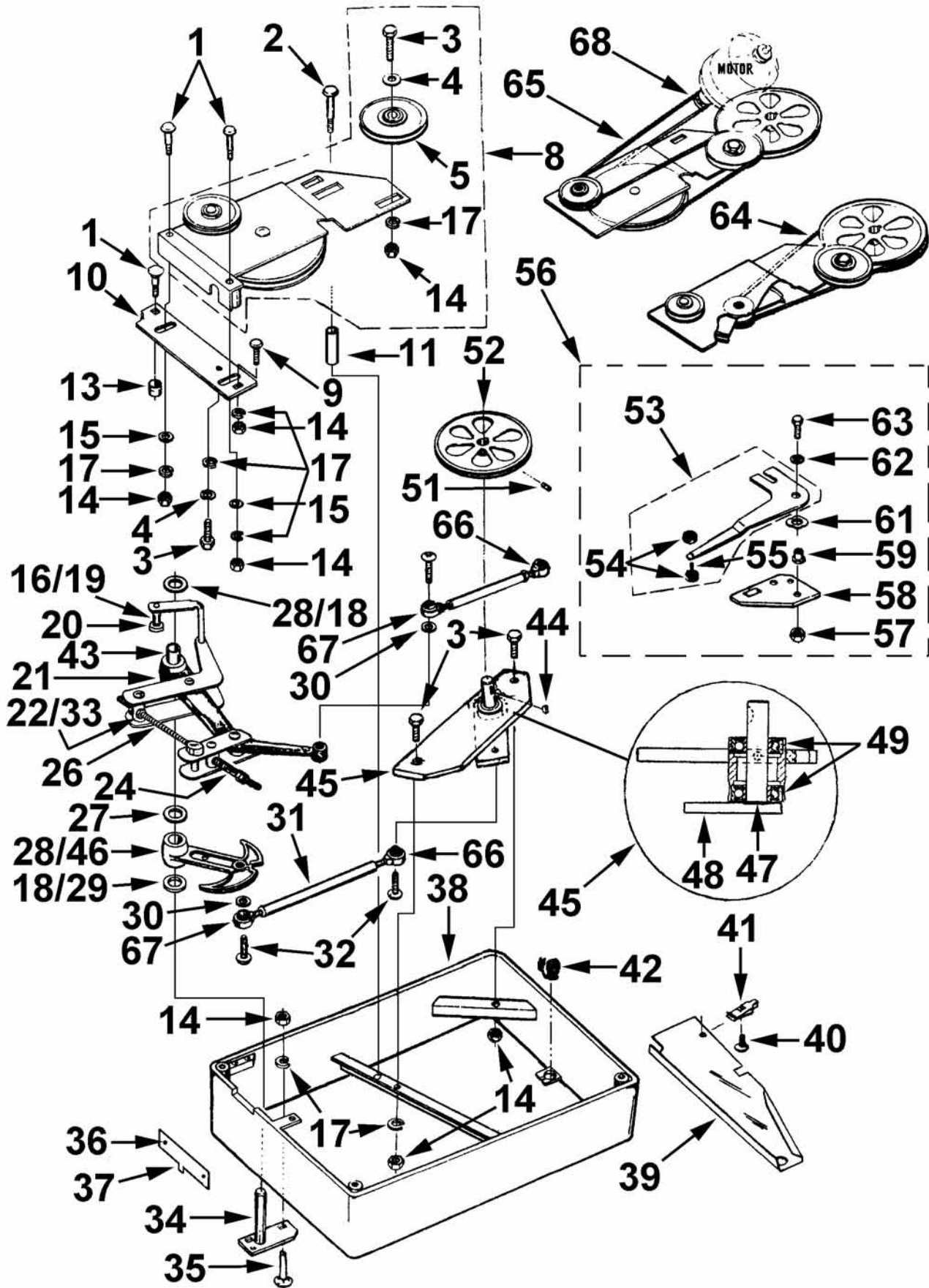


## BOTTOM VIEW

Item	Description	Part Number
1	gauge plate support	4675-00821
2	slide rod plate	3475-00162
3	bushing	2275-00058
4	slide rod	3375-00296
5	shim	3275-00044
6	base gauge plate	3775-00146
7	set screw	2175-05155
8	lock washer	2275-03050
9	screw 1/4 x 1-1/4	2175-01054
10	screw 1/4 x 1	2175-00097
11	pin	2275-01131
12	index link	4575-00101
13	housing	3775-00365
14	instruction label	3175-00543
15	name plate	3175-00152
16	washer	2275-03050
17	screw 1/4-20 x 1-1/4	2175-03858
18	toggle switch assy., DPTT	2675-00680
19	pushbutton (oval)	2675-00801
	shim (lg. Washer)	09175-30
	ring, mounting (lg. Nut)	2175-00434
	latch/contact block (oval)	2675-00800
	pushbutton kit (4 items above)	4975-00404
	pushbutton & boot (oval)	4175-00575
	boot (oval)	3675-00259
	pushbutton (rectangle)	2675-00653
	base/contact block (rectangle)	2675-00665
boot (rectangle)	3675-00232	
20	switch box cover	3875-00137
21	switch box cover screw	2175-00375
22	pilot light	2675-00669
23	lock washer 5/16	2275-01055
24	bolt 5/16 x 1/2	2175-01060
25	bushing	3375-01070
26	screw 3/8 x 1-1/4	2175-01775
27	clamp, index link	3375-00298
28	gear segment assy.	4375-00196
	gear segment, 25 & 28	4975-09280
28A	gear segment pin	3375-01102
29	name plate	3175-00152
30	index knob	3875-00151
	index knob kit, 30 & 32	4975-09506
31	nut 1/2"	2175-00121
32	plug 1-1/4	2275-00414
33	setscrew	2175-05163
34	worm gear assembly	4675-00336
35	rubber washer	3275-00045
36	rubber bumper	3275-00046
37	round rail	3375-00091

Item	Description	Part Number
38	snap ring	2275-00092
39	washer	3275-00047
40	screw #10 x 1/2	2175-03442
41	spring	3275-00061
42	spring hook	3275-00060
43	setscrew	2175-05152
44	carriage assembly	4675-00473
45	carriage cover	3475-00169
46	oil wick	3275-00035
47	bushing 7/8	2275-00053
48	oil hole cover	2475-00003
49	plug	3375-00336
50	setscrew	2175-00381
51	rail, square	3375-00305
52	flat HD screw 4/15 x 1-1/4	2175-01665
53	nut 5/16	2175-05060
54	nut, locking #10	2175-00107
55	setscrew FP #10 (adjustment)	2175-00106
57	washer	2275-00091
58	roller bearing assembly	4375-00031
59	bolt 5/16 x 1-1/4	2175-01065
60	switch boot (rectangle)	3675-00232
	switch boot (oval)	3675-00259
61	lockwasher	2275-03065
62	bracket	3375-00304
63	screw 5/16 x 1/2	2175-01862
64	flat washer 5/16	2275-01061
65	bolt 5/16 x 7/8	2175-03063
66	motor clip	3275-00039
67	motor clamp	2275-00087
68	washer	3375-00131
69	roller adjusting bracket	3375-00306
70	cord cover	3475-00702
71	screw (self tapping)	2175-00105
72	power cord NEMA-5-15P	4175-00031
	retractable power cord	4175-00582
73	motor pulley, 60Hz	3375-01099
	motor pulley, 50Hz	3375-01100
N/S	fan	2375-00137
N/S	cover for fan	3875-00146
74	motor 115V (kit, 1/3 to 1/2 H.P.)	4975-00386
	1/2 hp motor (only)115V	4175-00511
	motor 220V 50Hz	4175-00431
75	bolt	2175-01760
76	pivot assembly motor	4575-00097
77	motor mount	4575-00805
78	thread rod	2175-00378
N/S	switch, motor starting	4975-00349

# POWERSTROKE



## POWER STROKE

Item	Description	Part Number
N/S	Power Stroke Complete	4975-00368
1	bolt 5/16 x 2	2175-01267
2	bolt 5/16 x 3-1/2	2175-01270
3	bolt 5/16 x 1-1/2	2175-01065
4	washer	2275-01061
5	idler pulley	4375-00137
8	pulley & pulley assembly	4675-00811
9	bolt 5/16 x 3/4	2175-03062
10	bracket	3475-00324
11	spacer	3375-01088
13	spacer	3375-00223
14	nut 5/16	2175-05060
15	washer 5/16 flat	2275-01060
16	roller	3275-00024
17	lockwasher 5/16	2275-03065
18	washer 1/2" hole	3275-00018
19	bushing	3275-00023
20	rivet	2275-00029
21	drive arm assembly	4375-00188
22	nut #10	2175-05040
24	spring	3275-00084
26	control rod	3375-00227
27	washer, plastic, 7/8" hole	3275-00032
28	arm, w/ 46	4375-00193
29	shim, plastic 1/2" hole	3275-00128
30	washer	2275-00028
31	rod & brg assy. (long)	4375-00197
32	screw 5/16 x 7/8"	2175-01863
33	shim	09664-60
34	plate & shaft	4575-00075
35	bolt 5/16 x 1-1/4	2175-01264
36	drive screw	2175-00424
37	shift plate assy	4575-00866
	stroke plate, part of 37	3175-00571
	shift plate, part of 37	3475-00835
38	auto base	3775-00366
39	shield	3475-00783
N/S	cover for fan if so equipped	3875-00146
40	screw	2175-03442

Item	Description	Part Number
41	speed nut	2275-00123
42	strain relief	2675-00562
43	bushing	2275-00021
44	key	3275-00006
45	crank assy. (complete)	4375-00191
46	bushing (arm)	2275-00022
47	washer	3275-00010
48	crank assembly	4375-00189
49	ball bearing	2375-00010
50	rod & brg. Assy. (short)	4675-00840
51	set screw 1/4 x 5/16	2175-05152
52	pulley	3775-00373
53	shift lever assy. (complete)	4575-00865
54	knob (sold each, need 2)	3875-00026
55	pin	2275-00051
56	shift lever & bracket assy.	4675-00925
57	nut 1/4"	2175-00265
58	bracket	3575-00063
59	spacer	3375-01151
61	spring washer 7/16"	3275-00025
62	washer	2275-00408
63	bolt 1/4"	2175-00210
64	belt poly V4	2375-00138
65	belt, round	2375-00133
66	bearing assy. L/H	2375-00144
67	bearing assy. R/H	2375-00143
68	motor pulley auto drive, 60Hz	3375-01083
	motor pulley auto drive, 50Hz	3375-01084
	motor pulley auto drive, FS	3375-01222
<b>parts for shift lever with detent system</b>		
53	shift lever assy. (complete)	4575-00314
N/S	detent plate	3475-00782
	plunger assembly	2375-00030
	nut	2175-05071
37	indicator plate	3175-00571
N/S	spacer, long (for control rod)	3375-00438
	spacer, short (for control rod)	3375-00439



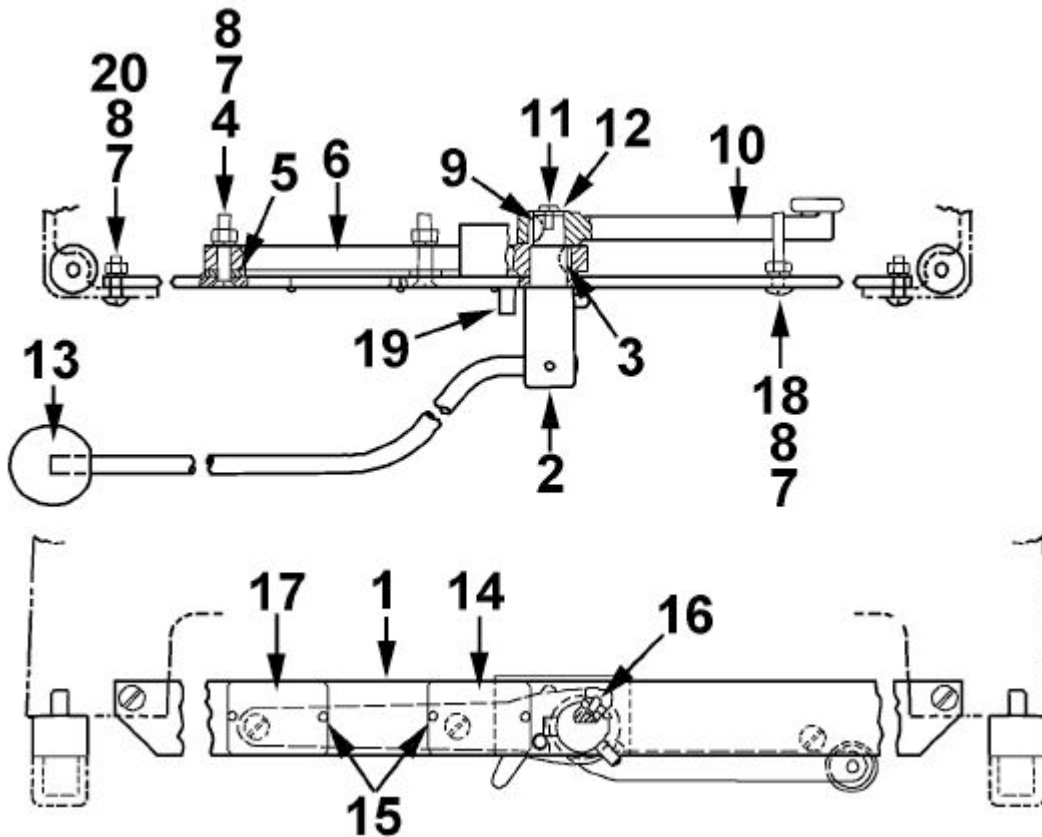
## 909/919 Electrical

Item	Description	Part Number
1	speed selector switch	2675-00680
2	speed switch cord assembly	4175-00433
3	motor overload wire	2675-00660
4	motor common wire	2675-00661
5	motor ground wire	2675-00666
6	power cord assembly	4175-00031
7	proximity switch	4175-00437
8	control cord assembly	4175-00505
9	relay socket assembly	4975-00383
10	pilot light	2675-00669
11	pilot light wire	2675-00670
12	power switch jumper	2675-00662
13	pushbutton contact block	2675-00800
14	spacer, hex #8 - 32x7/8"	2275-00448
15	lock washer, #8	2275-01037
16	screw #8 - 32x3/8"	2175-03431
17	screw #6x1/2"	2175-01322
18	nut, hex #6	2175-05020
19	relay socket bracket	3675-00228
20	relay 115VAC	2675-00753
	relay 220VAC	2675-00657
21	terminal block cover	3675-00229
N/S	schematic decal	3175-00579
23	motor start switch	4975-00349
24	relay sock.cov.w/schem. Decal	3675-00229
N/S	mercury switch	2675-00646

# 909 Lift Assembly

4975-00348

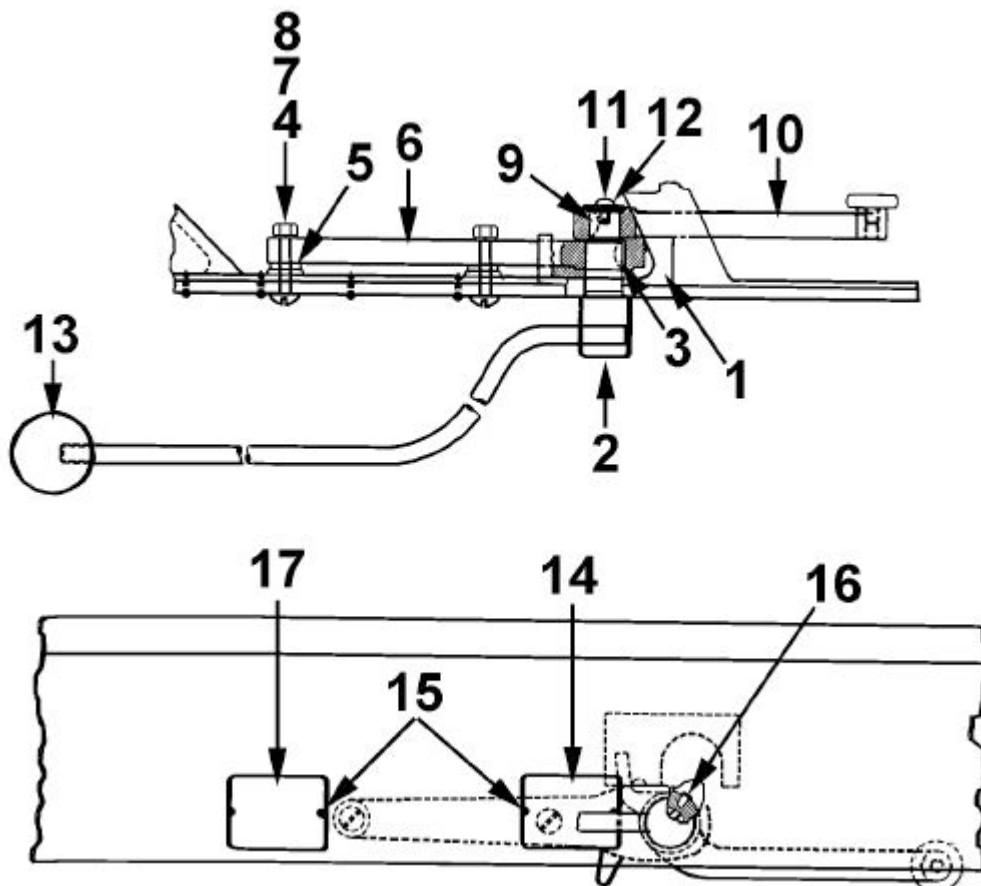
Item	Description	Part Number	Item	Description	Part Number
1	ratchet bracket	4575-00824	11	screw	2175-03341
2	handle assy.	4575-00825	12	shim	9405-30
3	key	10308	13	knob	2275-00042
4	screw	2175-03657	14	lever plate	3175-00613
5	spacer	2275-00437	15	drive screw	2175-00257
6	ratchet	2375-00145	16	set screw	2175-05143
7	lock washer	2275-03055	17	instruction plate	3175-00618
8	hex nut	2175-07050	18	screw	2175-03457
9	key	3275-00006	19	handle stop pin	3375-01197
10	lift arm assy.	4375-00199			



# 919 Lift Assembly

4975-00350

Item	Description	Part Number	Item	Description	Part Number
1	ratchet cover	3475-00787	11	screw	2175-03341
2	handle assy.	4575-00826	12	shim	9405-30
3	key	10308	13	knob	2275-00042
4	screw	2175-03457	14	lever plate	3175-00613
5	spacer	2275-00439	15	drive screw	2175-00257
6	ratchet	2375-00145	16	set screw	2175-05143
7	lock washer	2275-03055	17	instruction plate	3175-00618
8	hex nut	2175-07050	18		
9	key	3275-00006	19		
10	lift arm assy.	4375-00198	20	screw	2175-03455





*The Choice of Experience*

# CATALOG OF REPLACEMENT PARTS



## MODEL 909CT/1 SLICERS

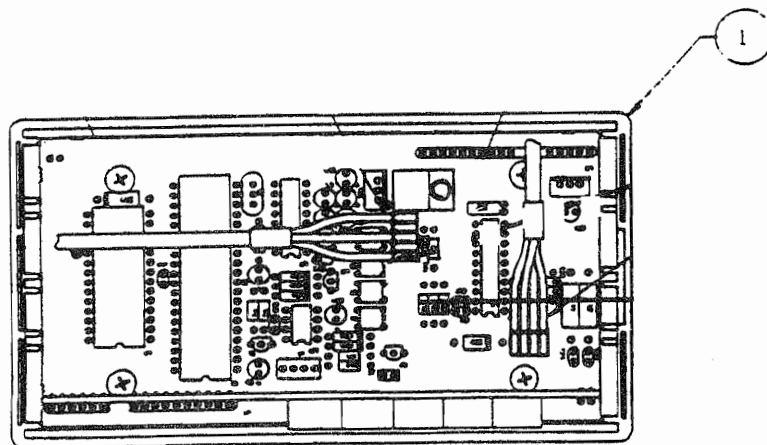
Use with Parts Catalog for MODELS 909/1 & 919/1 Slicers

## TOWER ASSEMBLY, DISPLAY PARTS LIST

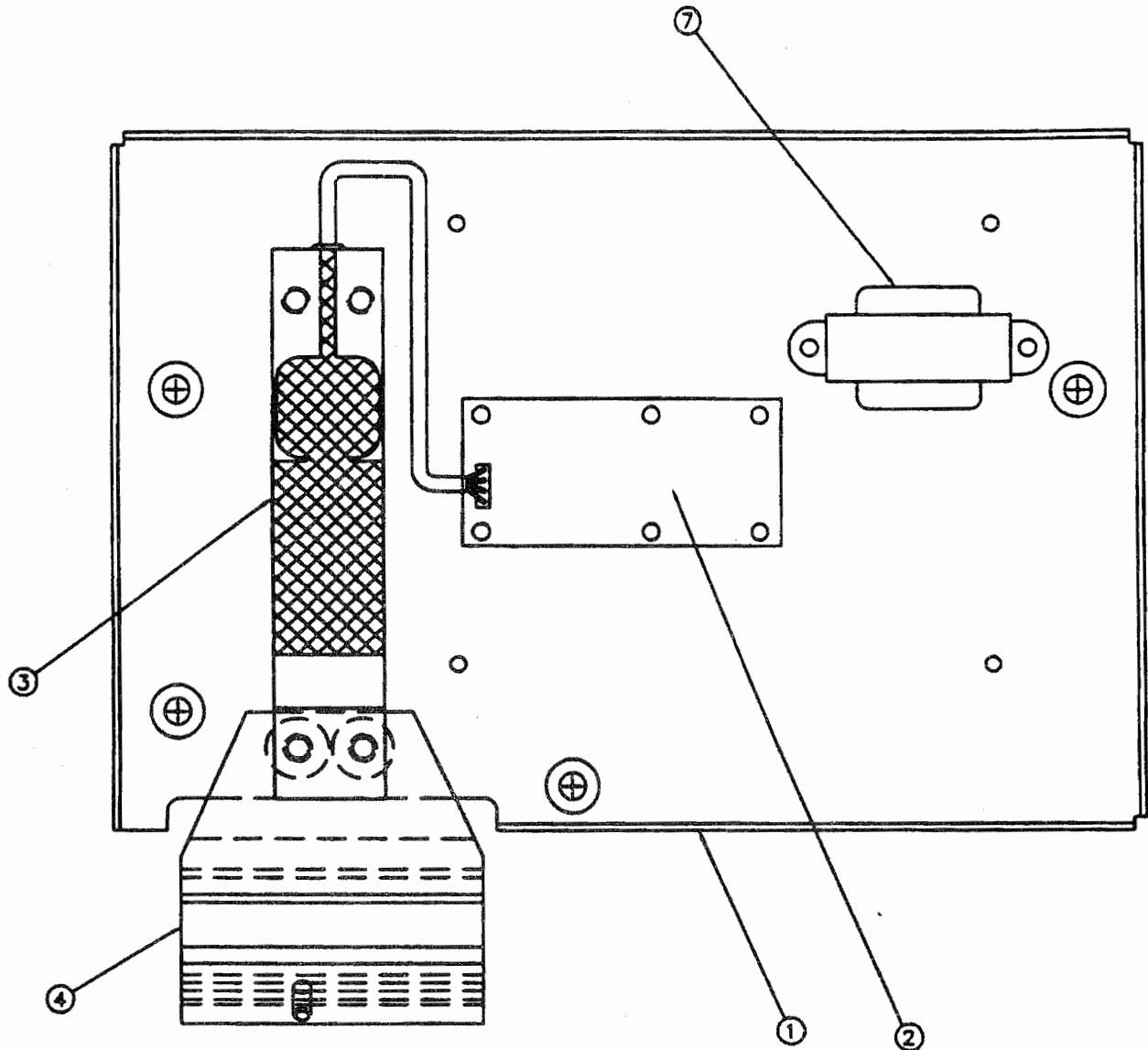
ITEM #	DESCRIPTION	PART #
1	BOX DISPLAY	2675-00841
2	DISPLAY ASSY, MOUNTING POST	4575-00930
3	SCREW, PAN 4-40 X 16	2175-03311
4	WASHER, PLN #4	2275-03010
5	NUT HEX -16	2175-05010
6	OVERLAY ASSY, DISPLAY-TOWER	4575-00934
7	CABLE #1, DISPLAY	4175-00642
8	CABLE #2, DISPLAY	4175-00643

## PC-BOARD AND LED DISPLAY PARTS LIST

ITEM #	DESCRIPTION	PART #
1	BOARD, PC W/LED	2675-00848



# LOAD CELL AND COMBI ASSEMBLY

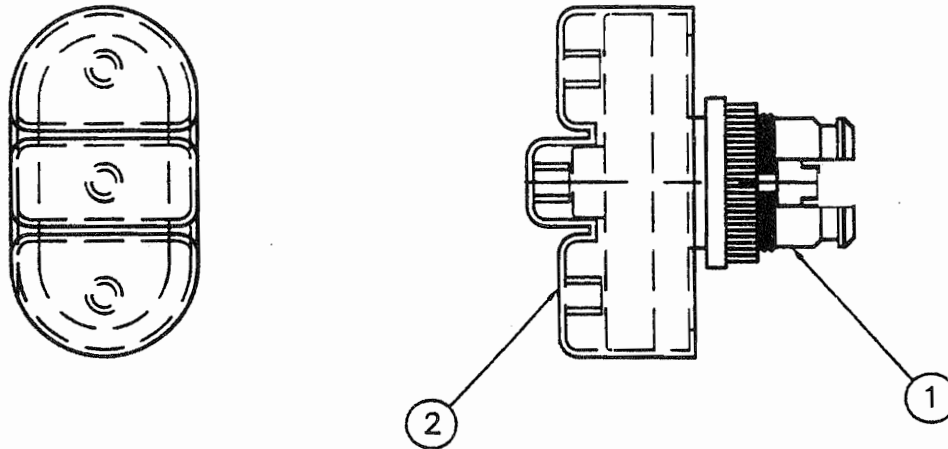


## PARTS LIST

ITEM #	DESCRIPTION	PART #
1	ENCLOSURE ASSY, BRD/LC	4575-00933
2	BOARD, PC-INTERFACE	2675-00847
3	LOAD CELL	3375-01241
4	CARRIER, COMPLETE	3275-00216
7	TRANSFORMER	2775-00730

## OPERATOR ASSY, 3 FUNCTION

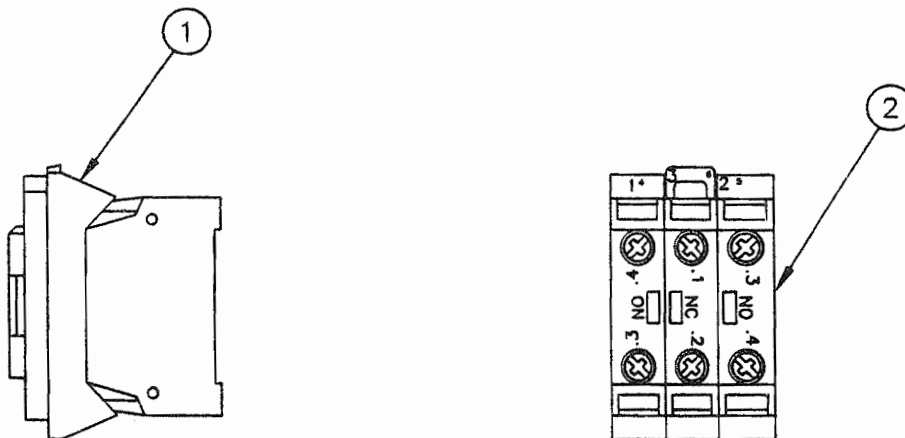
(4175-00622)



ITEM #	DESCRIPTION	PART #
1	OPERATOR, 3 FUNCTION	2675-00838
2	BOOT, 3 FUNCTION OPERATOR	3675-00268

## BLOCKS & LATCH ASSY, CONTACT

(4175-00623)



ITEM #	DESCRIPTION	PART #
1	LATCH / CONTACT BLOCKS	2675-00800
2	BLOCK, CONTACT	2675-00840



PRODUCT SERVICE DEPARTMENT

TROY, OH. 45374-0001

## RECOMMENDED SPARE PARTS LIST

### 909/1 SERIES SLICERS

Qty	Part Number	Description
2	2175-07151	SCR, SET CP
2	2275-00045	BEARING
5	2275-00063	KNOB, MEAT TABLE
6	2275-00220	GROOVE PIN
4	2375-00133	BELT, AUTO
4	2375-00141	BELT, POLY-V
10	2375-00150	BALL
2	2675-00753	RELAY, 115V
4	3275-00029	SPRING, COMPRESSION
10	3675-00061	RUBBER SHOE
1	3675-00070	KNIFE, GRAVITY FEED SLICE
5	3675-00075	STONE, INSIDE DEBURR
5	3675-00076	STONE, OUTSIDE
2	3675-00259	BOOT, 2 FUNC MULTI
1	3875-00024	PLUG
3	3875-00025	RING, KNIFE BOX COVER
1	4175-00511	MOTOR, 115-60-1 1/2
1	4175-00437	SWITCH ASSY, PROX
2	4375-00031	BRG, ROLLER - COMPL
1	4675-01084	COVER ASSY. SHARPENER
1	4975-00404	OVAL PUSHBUTTON KIT
1	2675-00838	OPERATOR 3 FUNCTION
3	3675-00268	BOOT, 3 FUNCTION
1	4175-00623	CONTACT BLOCK, 3 FUNCTION